



The Kalamazoo President Range as it appeared in the modern kitchen of the "Country Home Model House" at the Century of Progress Exposition

KALAMAZOO

Special Spring Sale

**STOVES · RANGES · FURNACES
AT FACTORY PRICES**

**"A Kalamazoo
Trade Mark
Registered Direct to You"**



\$74³⁵ Cash
FREIGHT PAID

ON CREDIT
\$5 Down
\$6 A Month

BAKEASY

The Gas-Coal Stove with the Double Duty Oven

The Bakeasy is two complete ranges in one. It will burn hard coal or soft coal, coke or wood, natural or manufactured gas. There are four 8" cooking holes for the coal side; including one multiple lid and one non-scorch lid. On the gas side are four big burners each equipped with air-mixing valve.

Combination Oven

This is the outstanding feature of the Bakeasy range. In it you bake with either coal or gas. Change from one to the other by simply sliding in or out a false-bottom plate that carries on its under side a big square gas burner. It fits into place automatically making a sure, leakproof gas connection. Any child can make the change from coal to gas, or vice versa, in half a minute. An interesting feature of this oven is the flue arrangement. When using coal or wood fire, flues carry the heat to all sides of the oven. When you switch to gas, these same flues become efficient air insulators, saving your heat for your oven and reducing your gas bill. Oven Door thermometer, ventilator, welded wire rack, non-slam door, porcelain enameled oven bottom. This stove is just what its name implies, an easy, excellent baker. Oven 18"x18"x11".

Made throughout of finest cast iron with Armco steel panels. Choice of Duplex Grate for soft coal, coke or wood, or Anthracite Grate for hard coal or wood. Fire Box will take 21" wood. Cooking Top guaranteed for 5 years. Sliding ash pan. Shaker and Lifter supplied. Flue clean-out plate in oven bottom. Permanently polished top. Self-lighter installed, \$2 extra. Closed top (usually used with natural gas), \$1 extra. Water Front, \$4.75 extra, installed. Stove board, \$3.25 extra.

Colors and Order Numbers

	Open Top	Closed Top
Gray & White	G-16222	G-16232
Green & Ivory	G-16225	G-16235
Tan & Ivory	G-16226	G-16236

Top Measurements, In.	Entire Top Measure, In.	Fire Box Measurements Inches				Hght. to Cooking Top	Shp. Wt. Lbs.	Size of Pipe Collar Inches	Price With Utility Shelf		Price With Wrng Closet	
		Width	Depth	Length for Coal	Length for Wood				Cash	Credit	Cash	Credit
24x25	19x25	25x43	8½	9	16½	21	32¼	575	\$74.35	\$81.80	\$78.85	\$86.75

2 Great Combination Ranges to Burn GAS, COAL or WOOD

NEW MODERNE

Bungalow-Type Combination Range

We have built this range to meet thousands of requests. Compact in size to fit modern kitchens, without sacrificing cooking-top room. Cooking top measures 33½" long by 22" wide. Beautiful design in modern style.

On the coal side there is an ample fire box to take coal, or wood 19 inches long, lined with heavy linings. Duplex Grates supplied if you burn soft coal or coke, Anthracite Grate if you burn hard coal. Two 8" cooking lids, one Multiple, one Non-Scorch. This coal side is ideal for cooking for a small family or for burning papers and other refuse. It will warm your kitchen during the cold months.

Gas side can be used for either manufactured or natural gas. The big gas burning oven is heated by two large square burners, one at the top and one at the bottom of the oven. It will heat very fast and bakes evenly in all parts. The top burner is used as a broiler. Thus the oven serves the triple purpose of broiling, roasting or baking. Oven linings are of porcelain enamel—easy to clean and shiny as a china plate. They can be removed for greater ease in cleaning. The oven is square cornered so that every inch of it can be used. It is equipped with a sliding wire rack. The oven door handle, as well as the gas cock handles, is of very attractive modern design and adds to the smart appearance of the range. Between the oven and the cooking top burners is a porcelain enameled drip pan. On the Cooking Top there are 4 new style round-type burners.

This stove is of cast iron and steel construction. Coal section for cooking and heating, not baking. With its handsome leg base, rounded corners, modern design and gleaming double-coat porcelain enamel in your choice of 3 color combinations, this is as handsome a stove as you could wish for. Equipped with Utility Shelf; also with Automatic Lighter already installed as standard equipment, at no added expense to you.

Order Numbers

	Open Top	Closed Top
Green and Ivory	G-250	G-260
Tan and Ivory	G-251	G-261
Gray and White	G-252	G-262

Stove Board, \$3.25 extra.
Water Front \$4.75 extra.
Oven heat control \$11.90 extra.

Gas Oven (Inches)				Fire Box (Inches)				Height Cook Top (Inches)	Pipe Collar (Inches)	Shp Wt (Lbs)	Cash Price	Credit Price
Wide	Deep	High	Long	Wide	Deep	Long	Wood Length					
18	17½	13	17	7	10½	17	19	32¼	6	505	\$69.85	\$76.85



\$69⁸⁵ Cash
FREIGHT PAID

ON CREDIT
\$5 Down, \$6 A Month





"WE PAY YOUR FREIGHT"

Special Spring Sale!

ANYTHING you order from this Kalamazoo catalog during this great Special Spring Sale comes to you **FREIGHT PAID**.

There's not a cent to add to the price you read in the catalog. There's nothing more for you to pay than the amount plainly printed in this book.

We take off your shoulders every bit of the trouble and *your Kalamazoo comes to you with the FREIGHT PREPAID!*

NO FREIGHT TO FIGURE NO FREIGHT TO PAY

This applies to **EVERYTHING IN THIS CATALOG**, from the smallest article up to the biggest, heaviest furnace.

Your order arrives at your railway freight station in guaranteed **PERFECT**

FREIGHT PAID TO ANY POINT IN THE STATE TO WHICH THIS CATALOG WAS MAILED.

THE PRICE YOU SEE IS THE PRICE YOU PAY

Kalamazoo Prices

A few months ago we announced that increased cost of iron and steel might soon force us to raise Kalamazoo prices.

Since then—as we predicted—our raw materials have gone higher.

But even in the face of that fact we resolved that *prices in this new catalog shall remain substantially the same as in the past.*

This is our way of cooperating in our country's recovery—by giving work to men; and by keeping prices low, so that the greatest possible number of people can afford to buy the stoves and furnaces they want and need.

**"A Kalamazoo
Direct to You"**
Trade Mark
Registered

condition, with **ALL FREIGHT CHARGES PAID IN ADVANCE**. When the freight agent notifies you it is there, all you have to do is go and get it.

It comes to you promptly, too, from the Factory at Kalamazoo, or from our Warehouse at Akron, Ohio or Utica, New York, whichever is nearest you. Kalamazoo service is **PROMPT** service; *over 90% of our orders are shipped out within 24 hours!*

This unprecedented Special Spring Sale is our way of expressing our gratitude and loyalty to 900,000 Kalamazoo owners for their loyalty to and interest in us.

A. J. Kalamazoo

PRESIDENT



Today more people are ordering from the Kalamazoo catalog than ever before because now solid quality and utmost value for every dollar are more important than ever before.

In these two great factories every Kalamazoo stove, range and furnace is manufactured complete from the raw materials. This is the world's largest direct-selling stove and furnace factory—grown great through a 35-year old policy of quality building, factory prices and fair dealing.



THE FACTORY IS THE PLACE TO BUY-AND HERE'S WHY

The factory price of anything is always the lowest price. Naturally. It's the price that comes before wholesale price. There's nothing added to it. There are no IN-BETWEEN COSTS, to run up the price to you. You don't foot the bill for any extra costs or profits. IT IS GOOD ECONOMY TO BUY DIRECT FROM THE FACTORY.

When you order "A Kalamazoo Direct to You," you are ordering from the largest direct-selling stove and furnace FACTORY in the world. Your stove or furnace comes to you direct from the men who made it—at the rock-bottom FACTORY PRICE.

I. YOU SAVE MONEY!

We employ over 1,250 highly-skilled employees who are among the most expert and highly paid in the entire stove-making industry—many of them veterans of 15 to 25 years with us.



No outsiders take profits for themselves out of your money before your stove or furnace reaches you.

Kalamazoo is one company that has whipped the problem of high DISTRIBUTION COST... whipped it, to your profit. We buy pig iron, melt it in our own furnaces, mold it in our own foundries, enamel it in our own furnaces. We assemble and ship DIRECT from this great FACTORY.

All incoming raw material is tested in our own chemical laboratories to make sure it is up to the Kalamazoo standard of HIGHEST quality. Our stoves and furnaces are designed by famous designers and heating engineers. They are tested 10 separate times during manufacture and before shipment.

2. YOU GET QUALITY FAMOUS FOR 35 YEARS and Proved by over 900,000 Families!

No manufacturer can stay in business for 35 years of steady growth unless his products are RIGHT—in design, in material, in workmanship and in price.

Since 1900 when this Company was formed, we have grown up from one tiny shed to many great factory buildings covering more than 20 acres—the largest direct-selling stove and furnace company in the world!

QUALITY did it—the kind of quality that means years of trouble-free service; stoves which bake and heaters which heat *better* and *longer*.

Today there are 900,000 families in America who

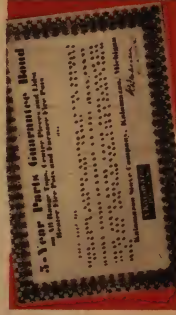


swear by and vouch for KALAMAZOO QUALITY. Each year more than half the orders that come to us come from the recommendation of those satisfied, enthusiastic Kalamazoo owners. Would they send their FRIENDS to us in such vast numbers if they themselves were not overwhelmingly satisfied with Kalamazoo QUALITY, ECONOMY and PERFORMANCE?

3. YOU GET GUARANTEES BACKED BY \$3,000,000.00

Any purchase you make from us is with the definite, WRITTEN GUARANTEE that if you are not completely satisfied, YOU GET YOUR MONEY BACK. We have a \$100,000.00 Bond on deposit with the First National Bank and Trust Company of Kalamazoo as legal security that we will fulfill this promise.

You have a 30 days Trial Period to test your stove or furnace in every way, under every condition, right in your own home—with nobody standing by to try to influence your judgment or talk you into overlooking possible faults. You are the sole judge and jury. Your Kalamazoo must "sell" itself to you on its PERFORMANCE alone. If it doesn't do it, you send it back to us and we will re-



fund every cent you have paid us for it, and freight charges as well!

We also give you a 360-DAY APPROVAL TEST. This means that should your purchase develop, during that time, any imperfection of material or workmanship, we will either correct the fault FREE to your complete satisfaction, or you return the merchandise and we will refund all money you have paid including freight.

A signed bond GUARANTEES all range tops and lids, all heating stove and furnace fire pots for 5 YEARS. If they fail, we promise to replace them FREE.

We GUARANTEE delivery of your purchase to your freight station in PERFECT CONDITION. Kalamazoo packing is recognized by shipping experts as the last word. Any parts accidentally damaged will be replaced immediately at no cost to you.

All these GUARANTEES are the direct responsibility of the Kalamazoo Stove Company to yourself. Something over THREE MILLION DOLLARS stands behind them to make them good—that, plus a 35-year old reputation of fair and square dealing.

4. YOU GET EASIEST, LOW COST, PAYMENT TERMS

A company the size of ours has ample resources to extend easy and liberal credit to its customer-friends. On page 31, at the bottom of the order blank, are several questions and spaces for you to write answers. This will give the information needed to open a credit account with us.

Everything in this catalog, except a few very low-priced articles, can be bought for a small down payment and small monthly payments giving you AN ENTIRE YEAR to pay the balance. Credit prices are plainly marked on every page of this catalog.

The usual down payment is only \$5. You can make a nice saving on the credit price, and also reduce the size of your monthly

installments, if you INCREASE THIS DOWN PAYMENT; as shown in this table

For example: If you buy a stove listed at \$59.30 and pay down \$20; the amount left to pay is \$39.30, less the discount of \$1.50, or \$37.80. This decreases monthly payments, too, because YOU MAY PAY THIS REDUCED BALANCE IN 12 MONTHLY PAYMENTS OF \$3.15 EACH.

Down Payment	Deduct from Credit Price
\$10	\$0.50
15	1.00
20	1.50
25	2.00
30	2.50
35	3.00
40 or more	3.50

See Top of Page 31

200 Styles and Sizes

You get wider variety of choice in this catalog than you would find in 20 big stores. Ranges, stoves, furnaces of many sizes, and designs, to burn various fuels or heat houses of all sizes. You have wide color selection, too.

24 Hour Shipment

Our perfected system of handling orders results in 90% of them being shipped out within 24 hours of the time they are received at our factory. Freight trains have been tremendously speeded up lately, so delays and waits are practically unknown. To give you still faster service we have established great warehouses at Utica, N. Y., and Akron, Ohio. Your stove or furnace will be shipped immediately from the point nearest to you.

24 Hour Shipment

FROM OUR FACTORY OR WAREHOUSE NEAR YOU..

The EMPEROR



Plain
Black Finish

\$59⁷⁵

Cash

**FREIGHT
PAID**

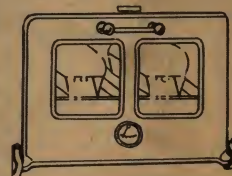
\$5 DOWN—\$5 A Month

Features include Flue Clean-Out Door and Scraper. Shaker and lifter furnished. Six 9-inch lids, reinforced and non-warping—one non-scorch, one multiple-opening lid. Polished top with permanent black color heat-treated into it. Top,

Center Pieces, and Lids guaranteed for 5 years. Two-door warming closet. Fire box end-linings lift out to burn wood 21 inches long. Large pouch feed for easy fueling. End draft door and damper make it easy to control fire. Copper hot water reservoir holds 30 quarts. Water front, \$4.75 extra. For the Emperor in color, see pages 14 and 15. 30 Days FREE Trial. 24 hour shipment from Kalamazoo, Mich., Utica, N. Y., or Akron, Ohio, whichever is nearest you.

2 Glass oven door which can be supplied only on Emperor Ranges for \$2.50. Will not break. Gives clear view of every part of oven interior.

1 Accurate oven thermometer permits you to tell heat of oven without opening door.



Kind of Finish	Order No.	Lids	
		No.	Size In.
Enamel	G-4187	6	9
Plain	G-487	6	9

Oven Size (Inches)			Cook Top (Inches)		Fire Box (Inches)				Height (Inches)		Ship Weight (Lbs.)	Console		Utility Shelf		Warming Closet					
												No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir				
Wide	Deep	High	With Reservoir	Without Reservoir	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top		Cash	Credit	Cash	Credit	Cash	Credit				
20 20	20 20	13 13	27 1/2 x 47 1/2	35 35	9 9	10 10	18 18	21 21	30 1/2 30 1/2	60 60	\$95 \$95	\$51.25 47.10	\$56.40 51.80	\$57.85 53.75	\$54.15 59.15	\$59.55 50.50	\$61.00 62.10	\$57.25 54.50	\$63.00 59.95	\$64.85 59.95	\$71.35 65.95



Magnified View of New Ripple Oven Bottom

NEW OVEN

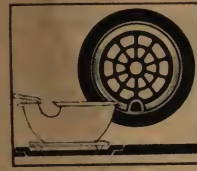
Illustrating the famous Kalamazoo "oven that floats in flame," and the scientific Ripple Oven Bottom. The new Ripple Oven Bottom delays the passage of the flame just enough to permit the iron to absorb and deliver more heat, and *more even heat into the oven.*



3 Showing Reservoir on the President Range—and below, the warming closet. The President may also be ordered without Reservoir which gives extra roomy closet with shelf.



4 Pouch Feed for easy fueling—also entire key plate above fire lifts on a ratchet at back of range.



5 Non-Scorch Lid—A new feature on both the Emperor and President. Ideal for simmering or cooking cereals.



Choice of Black and Ivory Porcelain Enamel or Plain Iron Finish with White Trim—Burns Coal, Coke or Wood—Shipping Weight 650 lbs.

The PRESIDENT

THIS stove has had the quickest rise to phenomenal popularity of all the stoves we have ever made. There's no ornamentation—no fancy castings to catch dirt and grease on this beautiful, symmetrical black and white (or black and ivory, see back cover for illustration of President in black porcelain enamel and ivory) President Range. A BIG stove, but it has not an inch of waste space anywhere—every bit of it is useful; large clear cooking top, square oven. Your choice of Porcelain Enamel or Plain Iron

finish. The Black Porcelain Enamel Stove has IVORY colored panels. The Plain Iron Stove has these panels in white porcelain enamel. The top is permanently polished and heat-treated at 1200°. Top Lids and Center Pieces guaranteed for 5 years. Non-scorch lid (see illustration), useful for simmering or for cooking cereals without having to stir constantly. And another distinguished feature; note the French Top at the right of the round cooking holes. It is a flat casting of finest iron; you can cook directly on it.

Plain Iron Finish

\$68¹⁵ Cash

FREIGHT PAID

Only **\$5 DOWN—\$6 A Month** For Either Finish

The President is of the finest cast iron construction throughout. Burns hard coal, soft coal, coke or wood. Your choice of Duplex or Anthracite Grates. Fire box linings extra heavy. End linings removable to burn wood 19 inches long. *Linings of Fire Brick are furnished for burning Anthracite coal, if you prefer them instead of the regular heavy cast-iron linings.* 30-quart Reservoir made of copper, the fastest heat transmitter. Read pages 6 and 7 for full description of all the parts. Then look on pages 16 and 17 and admire the President Range in its various colors. This is the same range except for color. Water front to supply constant hot water \$4.75 extra. Metal Board of Porcelain Enamel to match stove, \$3.25 extra. Shipped from Kalamazoo factory, or warehouse in Akron, Ohio, or Utica, N. Y., whichever is nearest you.

Kind of Finish	Order No.	Lids		Oven Size (inches)			Cook Top (inches)		Fire Box (inches)				Height (inches)		Pipe Collar (inches)	Shp. Weight (lbs.)	Console				Utility Shelf				Warming Closet			
		No.	Size In.	Wide	Deep	High	Long	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top	No Reservoir			With Reservoir		No Reservoir		With Reservoir		No Reservoir		With Reservoir			
														Cash			Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	
Enamel	G-340	4	8	18	19	13	47	25½	9	10	18	19½	31	60	7	650	\$60.05	\$66.10	\$62.00	\$68.20	\$64.60	\$71.05	\$66.70	\$73.35	\$71.40	\$78.55	\$73.15	\$80.45
Plain	G-345	4	8	18	19	13	47	25½	9	10	18	19½	31	60	7	650	\$55.95	\$61.60	\$57.40	\$63.15	\$59.60	\$65.55	\$61.70	\$67.85	\$66.40	\$73.05	\$68.15	\$74.95

IT TOOK 35 YEARS TO BUILD THE KIND OF QUALITY That Kalamazoo Puts into Ranges

Infinite Care Taken in Constructing Kalamazoo Ovens . . . Porcelain Enamel That Won't Chip or Flake . . . Polished Tops Heat Treated at 1200°

ON THIS page we prove to you WHY Kalamazoo Quality is really better—we prove this by exact statements of facts, by full descriptions of every part. The Kalamazoo factory has been going for 35 years. In that time, we have made notable discoveries in the manufacture of stoves.

Raw Materials Armco Iron— Double Coat Enamel

We go to the finest mines of Minnesota and Alabama for our iron. The sand we use in moulding comes from Albany, New York, and is the finest grade there is. For sheet metal parts, such as Splasher Backs, Door Panels, Warming Closets, and Utility Shelves, we use Armco iron—a trade name that stands for Quality. We could buy other iron and pay less but we know that Armco never varies in quality.

The enamel on all Kalamazoo Ranges is twice as thick as you will find on many stoves. It is sprayed on evenly and smoothly by air, then dried and burned at a temperature of 1300° Fahrenheit for the first coat and 1280° Fahrenheit for the second coat.

Whereas most nickel plating is done with a 20 minute immersion in a plating "bath," Kalamazoo nickel parts stay in the bath a full hour. Kalamazoo nickel plating is three times as heavy as ordinary plating.

Polished Tops

The top of every Kalamazoo Range is polished and heat treated at 1100° to 1200°. Ground on giant emery wheels, it has a permanent, smooth finish. You never need blacking or polishing brush again.

Oven Door Thermometer



Oven door thermometer lets you know the temperature inside without opening the oven door. This prevents chilled oven and often ruined baking.

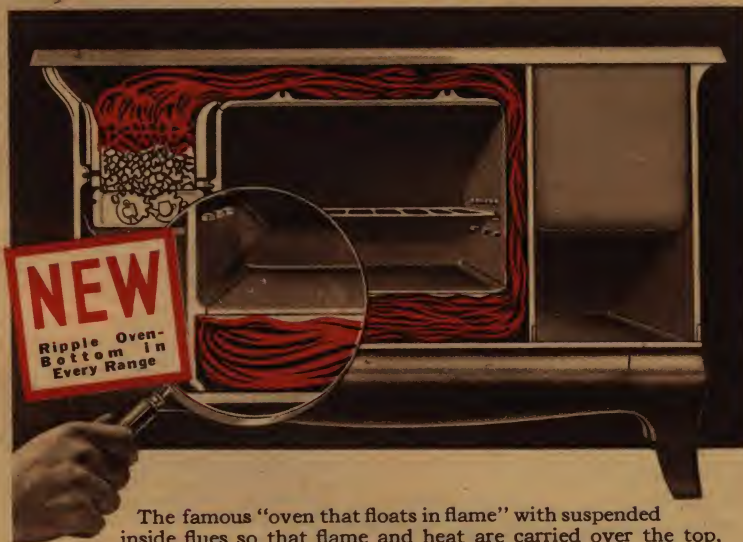
Heavier Cooking Tops

For years past Kalamazoo has GUARANTEED COOKING TOPS, LIDS, CENTER-PIECES, ETC., FOR 5 YEARS against warping, buckling, cracking or burning out. Remember they take the direct action of the fire day after day, year after year, and you will realize how important it is for them to be strong and heavy. This year they are heavier than ever—extra strong, tops of extra quality iron.

Non-Scorch Lid

Every Kalamazoo Range now comes equipped with one Non-Scorch Lid. You can cook those easily scorched things like oatmeal—or simmer foods for hours without stirring—in perfect safety.

"Oven That Floats in Flame" and the Ripple Oven-Bottom



The famous "oven that floats in flame" with suspended inside flues so that flame and heat are carried over the top, around the side, and across the bottom, heats all at once, evenly, quickly. It is insulated at the top where the blast of flame is hottest. The heat is spread all over the RIPPLE BOTTOM by a baffle plate.

This new Kalamazoo achievement radiates more heat into your oven with the same amount of fuel. It gives usable baking heat for a hotter, quicker-heating, faster-baking oven—heat which other stoves waste up the chimney. Here's how it works. The under-side of the heavy bottom plate is a series of short waves or ripples, cast right into the iron. These slow down the flow of heat from the fire box, hold it longer in contact with the oven bottom and present more square inches of cast iron to absorb this heat. The RIPPLE BOTTOM increases the heating efficiency of the oven. Please note that the upper side of the Oven Bottom Plate—the side that's inside the oven—is absolutely smooth and level, and PORCELAIN ENAMELED to make it easy to clean.

Pouch Feed

The Pouch Feed lets you pour coal on to the fire without moving cooking vessels or lifting covers. Doors stand up without falling.



Copper Reservoir

A lengthy investigation convinced us this is the kind of water heating reservoir housewives prefer. So here it is. Clean, sanitary, the quickest heater. Placed right next the flue, you can boil water in these Kalamazoo reservoirs. Lapped and soldered joints, absolutely leak-proof. Completely tinned inside so it is always bright, easy to clean.

Strong, Sturdy Fire-Box Linings

Kalamazoo linings are of heavy cast iron, finest grade. Much heavier than most other manufacturers use. Made in sections with expansion flanges—no danger of warping or cracking. Each piece can be taken out separately. End lining pieces easily removable for burning long sticks of wood.



30 Days FREE TRIAL Certificate ON ALL HEATERS, RANGES AND FURNACES

This Certificate entitles

to test in his or her own home for a full 30 days **A KALAMAZOO**

(NAME OF HEATER, RANGE OR FURNACE YOU SELECT)

If, after using the above article 30 days from the date written in this certificate, you are not completely satisfied as to quality, performance and price, you may return the article. In such case, the Kalamazoo Stove Company hereby guarantees to return to you all money paid us on your purchase, including all railroad freight charges you may have paid.

We have on deposit with the First National Bank of Kalamazoo a Bond for \$100,000 as pledge for the performance of the above guarantee, and as legal security for your money during the 30 days FREE TRIAL period.

KALAMAZOO STOVE CO., Manufacturers

THIS CERTIFICATE BECOMES VALID ON THE DATE WHEN YOU RECEIVE HEATER, RANGE OR FURNACE, WHICH EXACT DATE MUST BE WRITTEN BELOW:

Date

H. Kalamazoo
President.



Some women like Warming Closets like this. Others prefer the Utility Shelf; still others the Console Back. We offer you your choice.



Most ranges are supplied either WITH or WITHOUT reservoir tank.



Several Kalamazoo ranges offer you choice of Colored or Black Porcelain Enamel, or plain iron finish.



NON-SCORCH lid and SECTIONAL lid with various sized openings supplied with each cooking top.



Water Front to supply hot water for boiler, \$4.75 extra, installed.

Many a prize-winning cake has come out of a Kalamazoo "Blue Ribbon" oven.



Kalamazoo Ranges are Built To Give You *just what you want*

There are several choices for you to make when you decide on what Kalamazoo to order. These choices are listed and described below. Be sure to tell us in your order EXACTLY how you want your stove equipped.

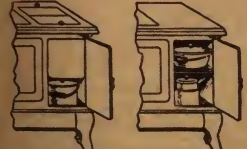
Your Choice of WARMING CLOSET, UTILITY SHELF or CONSOLE BACK



These three types of backs are sketched above. At the left the 2-doored Warming Closet (as in the picture at upper left corner of this page) offers a good place to heat plates or keep prepared food warm for serving. . . In the center the Utility Shelf, about as high as the Warming Closet, but without doors. It costs several dollars less than Warming Closet. . . At right, the Console Back, a shelf rising about 7 inches above the back of the cooking top. This equipment costs several dollars less than the Utility Shelf. TELL US WHICH YOU WANT.

Your Choice of RESERVOIR or NO RESERVOIR

You have this choice on all coal-wood ranges except the PURITAN. Many women want this reservoir, to heat water for washing dishes, etc. Others, who have boilers or other separate water heater, prefer the stove without reservoir. Cabinet type stoves ordered "without reservoir" have an extra high warming oven in its place, as shown at left. Other stoves "Without Reservoir" come in the "Square" shape as shown at bottom of page 14. There is a saving of several dollars to be made by ordering WITHOUT RESERVOIR. How do you want YOUR range?



YOUR CHOICE OF COLORS

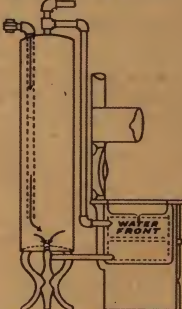
You can choose between Green and Ivory, Tan and Ivory or Gray and White porcelain enamel on any range. Several are also offered in Blue and Ivory. The President, Emperor, Prince and Mayflower can also be had in either Black Porcelain Enamel (at lower price) or in Plain Black Iron finish (at a still lower price).

YOUR CHOICE OF GRATES

You may have your choice of Duplex or Anthracite Grate with any Coal and Wood, or Combination Coal-Wood-Gas range. The Duplex Grate burns coke or soft coal on one side of the grate bars. Reversed by a half turn of the shaker, the bars form a perfect wood-burning grate. . . The Anthracite (or "Dock-Ash") grate is especially designed for burning hard coal. If you sometimes burn wood, we will include free a special wood-burning plate to use with this grate. TELL US WHAT KIND OF GRATE YOU WANT.

WANT A HOT-WATER FRONT?

In any coal-wood range except the Kazoo we will install a WATER FRONT for \$4.75 extra. The Water Front is incorporated in the firebox and heats water rapidly and in large volume. It heats direct from the fire and has no connection with the reservoir attached to the range. Most people who order Water Fronts order their ranges WITHOUT RESERVOIR. Water heated in Water Front goes to pressure boiler to supply running hot water for bathroom, kitchen, etc. SHALL WE INSTALL A WATER FRONT IN YOUR RANGE?



WANT A STOVE BOARD?

Porcelain enameled stove boards are supplied in sizes to fit all ranges and in all our standard colors. They give a very bright and neat appearance, and protect your kitchen floor from scratching, marring by legs, ground-in ashes, or burning by live coals accidentally dropped. Price is \$3.25 extra. SHALL WE INCLUDE A STOVE BOARD WITH YOUR ORDER?

GAS STOVE CHOICES

You have several choices to make in ordering a Combination Gas and Coal range. **LIGHTER**—to light cooking top burners automatically without the use of matches. Regular equipment on MODERNE and IMPERIAL. Other ranges, \$2 extra, installed. **OVEN HEAT REGULATOR**—to bring gas oven to desired temperature automatically and hold it there, \$11.90 extra, installed. **OPEN OR CLOSED GAS TOPS**—Most people prefer Open tops for manufactured gas, CLOSED tops for Natural gas. Which do you prefer? **BOTTLED GAS**—Any Combination range can be equipped without extra cost to burn Pyrofax, Skelgas or any other Bottled Gas. What kind of gas do you use?

★ **Kalamazoo Quality and Value Have Made FRIENDS of 900,000 Kalamazoo Owners**

... In Either **BLACK PORCELAIN ENAMEL** or Plain **IRON FINISH!**

JUST look at these prices! Hard to realize, isn't it, that you can buy stoves of unquestioned quality and fine appearance for so few dollars? But it's true—first, because you buy your stove direct from the men who made it; and second, because Kalamazoo *alone* offers you your choice of Colored Porcelain Enamel, Black Porcelain Enamel finish, or Plain Black Iron finish. . . . So you can choose your stove to match the amount you want to spend—with the **CERTAINTY** that whichever one you select, it will be a cooker and baker of Championship calibre—and that **YOUR SATISFACTION IS POSITIVELY GUARANTEED.**

New **LOWER PRICE** on this Famous Range

This year, despite rising costs, the price of the **PRINCE** has been reduced. Here is the answer for people who have been wanting a really **QUALITY** range at a price they can afford. The stove is exactly as it was before—Not a penny has been skimmed on it.

Here's an oven that's famous. Look inside! Measure its size—18 in. wide, 18 in. deep, 11 in. high—ample for all the roasting and baking of a good sized family. This is the "oven that floats in flame," which means that the fire swirls all around it—top, bottom and sides. Fast, even heating; no overbaking, no underbaking. It has the amazing new Ripple Oven Bottom described on page 6. There's a ventilator to keep it fresh and dry, a thermometer so you can keep it even. It's the great oven that won 21 baking prizes at the Century of Progress.

Two Styles

Order your **PRINCE** range in Plain Black Iron with White panels, or Black Porcelain Enamel with Ivory panels. Order with Warming Closet, Utility Shelf or the economical New Console Back. Order with or without reservoir; with or without Water Front (\$4.75 extra); with or without Floor Board (\$3.25 extra); with Duplex Grates if you burn coke, soft coal or wood, or with Anthracite Grates if you burn hard coal and wood. You can get your Prince *just the way you want it, at the kind of price you want to pay.* Read page 7.

Other Features

Cooking Top is permanently polished and **GUARANTEED 5 YEARS**. . . Big handy pouch feed . . . Leak-proof Sanitary Reservoir keeps 26 quarts of water piping hot . . . Firebox takes 19¼ in. wood . . . guard rail protects clothes . . . Six cooking lids, four of 8 in. diameter, two of 7 in.; 1 multiple, 1 non-scorch. . . Will hold a fire over night . . . **MADE OF SOLID CAST IRON, FINEST QUALITY—WITH PANELS OF ARMCO STEEL.** . . . Shipping weight 495 pounds. . . Cooking Top 30½ in. above floor, 43 in. long, including reservoir, 27 in. wide.

Prices for Plain Black Iron and Black Porcelain Enamel finishes are given below. Except for the finish these stoves are duplicates of the Prince ranges shown on pages 20 and 21.

PANELS OF PLAIN BLACK IRON STOVES ARE WHITE. PANELS OF BLACK PORCELAIN ENAMEL STOVES ARE IVORY, AS SHOWN ON BACK COVER.

\$48⁸⁵ Cash

For Plain Iron Finish

PRINCE



FREIGHT PAID

ON CREDIT
\$5 DOWN, \$5 Monthly



Kind of Finish	Order No.	Oven Size (Inches)			Cook Top (Ins.)		Fire Box (Inches)				Height (Ins.)		Pipe Collar Ins.	Shipping Weight Pounds	Console Back		Utility Shelf		Warming Closet	
		Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lgths.	Cook Top	Closet Top			No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
Enamel	G-1398	18	18	11	30	27	8½	9½	16	19¼	30½	60	7	495	Cash	Credit	Cash	Credit	Cash	Credit
Plain	G-98	18	18	11	30	27	8½	9½	16	19¼	30½	60	7	490	\$37.40	\$41.75	\$43.25	\$48.20	\$40.40	\$45.05
															\$46.25	\$51.20	\$43.40	\$48.05	\$49.25	\$54.50
															\$46.30	\$51.25	\$43.30	\$48.25	\$48.85	\$54.35

2 UNBEATABLE BARGAINS



A range's finish has nothing to do with its cooking ability. Many a woman has chosen a black Kalamazoo, knowing that the tasty things she cooks with it will be the equal of what any range can produce.

MAYFLOWER

\$53¹⁵ Cash

For Polished Iron Finish

**FREIGHT
PAID
to Your
Freight
Station**

The Mayflower shown here, like the Prince on the opposite page, is offered in choice of 2 black finishes—in plain black iron with white panels as shown, and at the price quoted here; or in glossy **BLACK PORCELAIN ENAMEL** with

Ivory panels. For color see back cover. They are tremendous bargains, for the black finish cuts dollars off the price; yet at the same time they have *all* the features of the colored enameled stoves.

For example, the Mayflower shown here is exactly the same size and weight as the Mayflower shown on page 22. It has the same famous prize winning oven **THAT FLOATS IN FLAME**—the same new Ripple Oven Bottom—the new Copper Reservoir of the same 26-quart capacity. The same roomy Cooking Top with Multiple, Non-Scorch and 2 other lids and the French Top section. Height to Cooking Top 30½ in.; height to top of warming closet 60 in. In fact, everything said about the Mayflower on pages 22 and 23 applies exactly to this model except what concerns the colored Porcelain Enameling.

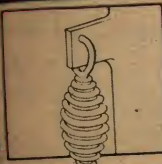
Burns Any Fuel

Choice of Duplex or Anthracite Grate to adapt stove best to the fuel; burns hard coal (Anthracite), soft coal, coke or wood (Read page 6). Cast iron, air cooled fire box linings. Four 8-in. lids. Easy sliding Ash Pan with handle. Cooking Top **GUARANTEED 5 YEARS**, permanently polished. Cook plate holds open on ratchet, so you can use both hands to pour fuel on fire. Oven Ventilator, thermometer, Non-Slam door spring. Choice of Warming Closet, Utility Shelf or Console Back top construction at varying prices. Burns any fuel. Sturdy bar grates. Water Front ready installed, \$4.75 extra. Black Porcelain Floor Board, \$3.25 extra.

Shipped from Kalamazoo, Mich.; Utica, N. Y. or Akron, Ohio, warehouse, whichever is nearest you. 24-Hour Shipment insures prompt delivery, spares you delays and waits.

Also Sold on
Easy Credit Terms

\$5 DOWN \$5 A Month



Cool Coiled Wire handle on panel feed door.



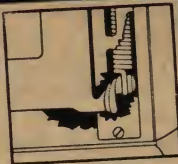
Non Scorch lid keeps cereals from burning.



Flue clean-out door below oven.



Concealed Ratchet holds top open, so you can use 2 hands to pour fuel.



Resistance spring keeps oven door from slamming.

Kind of Finish	Order No.	Oven Size (Ins.)			Cook Top (Inches)		Fire Box (Inches)				Pipe Col-lar (Inches)	Shipping Weight Pounds	Console Back				Utility Shelf				Warming Closet			
		Wide	Deep	High	With Reservoir	Without Reservoir	Wide	Deep	Long	Wood Lgths.			No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
Enamel	G-226	18	18	11	45	36	8¼	9¼	16	19	7	520	\$46.90	\$51.95	\$53.90	\$59.60	\$48.95	\$53.95	\$57.45	\$63.25	\$52.90	\$58.35	\$59.70	\$65.80
Plain	G-227	18	18	11	45	36	8¼	9¼	16	19	7	515	\$42.50	\$47.05	\$49.35	\$54.60	\$44.50	\$49.25	\$50.55	\$55.85	\$46.25	\$50.90	\$53.15	\$58.75



There is no comfort like a warm, cozy kitchen during the bitter winter weather—unless it is a cool, breezy kitchen throughout the heat of summer. With a Peerless Range you can enjoy both. It is like owning two fine ranges at the price of one.

Cool in Summer, Warm in Winter!

THE PEERLESS

COMBINATION RANGE

**Burns Coal, Wood,
Coke, or Gas**

\$102⁹⁰
Cash

FREIGHT PAID

On Easy Terms

\$7 DOWN \$8 A Month

YOU can match your fuel to the weather when you own a Peerless Range. Burn gas in summer, coal or wood in winter or both at the same time—and be comfortable in your kitchen the year around. A luxury, yes; but not a luxury price. For you buy your Peerless direct from the men who make it, and at the factory price, so it costs not as much as a good one-fuel stove would cost elsewhere.

"Complete in every detail—quality in every inch" is how Peerless owners describe it. Just see what it offers! As a *coal stove*; a big square-cornered oven 18" wide, 18" deep, 12" high, complete with oven door thermometer, sliding rack. The famous Kalamazoo Ripple Bottom, non-slam door spring, always-cool oven door handle. An oven that "floats in flame," heated on all sides at once; ventilated and leakproof . . . A cooking top with 4 lids 8" in diameter—one multiple lid, one non-scorch lid. The famous Kalamazoo Fire Box with heavy air-cooled cast-iron linings. Also heavy, long service grates especially adapted to the fuel you burn.

As a *Gas Stove*; 4 powerful gas burners, each equipped with air-mixing valve. In the cabinet top, a full-sized Gas Oven, 18" wide, 18" deep, 12" high, its linings porcelain enameled—quick and easy to clean. Heated very quickly by a giant square burner. In the door an accurate thermometer registers *in degrees* the actual temperature inside the oven—an indispensable aid to good baking . . . Also a gas **BROILER** of generous size. Its burner is at the top; below it a sliding rack for toast, or where you can broil chops and steaks under the direct flame. A porcelain enameled drip pan slides in under this rack.

Economical for Any Size Meal

For a large meal, you can use this entire stove, roasting in one oven, baking in the other, making toast or preparing chops in the broiler. Or you can use the broiler as an emergency oven. On the other hand, if you want to prepare only a

snack for one or two people, the Peerless is most economical, for you can light up just a gas burner or two.

Page 6 describes in detail the marvelous Kalamazoo "oven that floats in flame," which has probably made more friends and won more baking prizes than any other oven. We call it the "Blue-Ribbon Oven" because it is used by so many cooking champions. On the same page you'll also find the reasons for many another Kalamazoo feature.

Cooking Top Guaranteed for 5 Years

We positively guarantee in writing that the Cooking Top on your stove will not warp, crack, or burn through in 5 years. Who else dares give you such a guarantee? Kalamazoo does, because we cast these cooking tops right in our own foundry and *know* that nothing but all-new cast iron of finest quality goes into them. We *know* that the men who mold them have been successful stove molders, some as long as 25 and 30 years. We *know* that every top passes the most rigid inspection before it is ever assembled on a Kalamazoo range. You can see for yourself the quality that is in the Kalamazoo Cooking Top by lifting one of the lids. Look at the under side: see how it is reinforced with thick ribs of cast iron. Feel its weight.

Double Thick Porcelain Enamel

Here's more quality—**DOUBLE COAT**, gleaming porcelain enamel; fused right into the metal at a temperature of 1200° F. It actually becomes a part of the stove—a gleaming, even-colored,

glass-smooth, and iron-tough surface on the metal itself. That's why Kalamazoo enamel refuses to discolor, crack or chip. Still another index of quality is the Peerless' weight—over 700 pounds of actual cast iron and Armco steel. Please note that this is not "shipping weight," including a lot of boards and nails that can't add anything to your stove's life—but 700 pounds of actual cast-iron and Armco steel.

This stove is inspected in our factory *ten times* before it is shipped to you. We guarantee it to arrive in perfect condition and to give complete satisfaction. You have 30 days free trial to test it in every way. If it doesn't meet with all your requirements, you may send it back and we will return any money you have sent us, refunding also freight charges both ways.

The Peerless Can Not Be Used for Carbide Acetylene or Gasoline. It Can Be Equipped to Burn Pyrofax or Any Other Bottled Gas.

Shipped within 24 hours direct to your freight station from Kalamazoo, Mich., Akron, Ohio, or Utica, N. Y., whichever is nearest you.

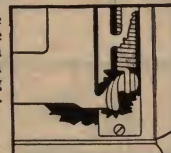
Self-Lighter installed, \$2.00. Water Front, \$4.75. Gas Oven Heat Regulator installed, \$11.90. Porcelain Enameled Floor Board, colored like range, \$3.25.

READ PAGE 6 FOR DETAILS OF KALAMAZOO RANGE CONSTRUCTION

Kind of Gas Top	Order Number	Gas Oven Measurements Inches			Broiler Oven Measurements Inches			Coal Oven Measures Inches			Coal Top Measures Inches	Gas Top Measures Inches	Entire Lgth. Inches	Fire Box Size—Inches				Height to Cooking Top Inches	Total Height Inches	Ship. Wt. Lbs. About	Size of Pipe Collars Inches	Cash Price	Credit Price
		Wide	Deep	High	Wide	Deep	High	Wide	Deep	High				Length for									
														Wood	Coal	Width	Depth						
Open	See	18	18	12	15½	14½	12	18	18	11½	22¾x26	19x25	45	21	18	9	10½	30¾	64½	730	7	\$102.90	\$113.20
Closed	Opp. Page	18	18	12	15½	14½	12	18	18	11½	22¾x26	19x25	45	21	18	9	10½	30¾	64½	730	7	103.90	114.20

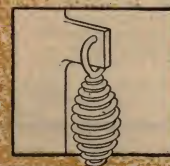
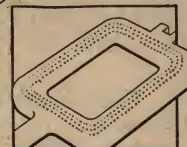
Peerless FEATURES

Resistance spring hinge prevents oven door from slamming open or closed.

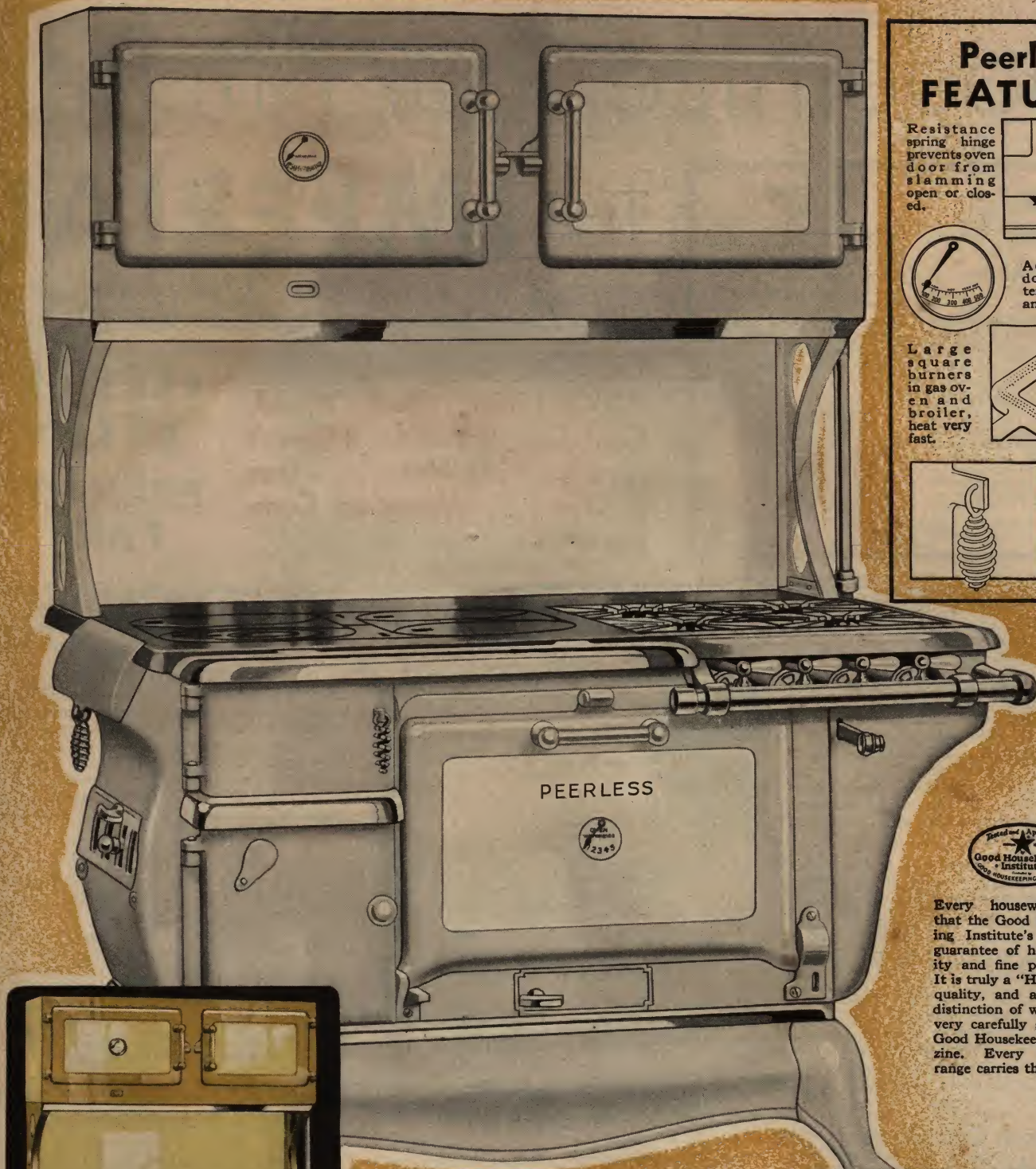


Accurate oven door thermometers on both gas and coal ovens.

Large square burners in gas oven and broiler, heat very fast.



Handles on fire doors made of coiled wire are always cool to the touch.



Every housewife knows that the Good Housekeeping Institute's Seal is a guarantee of honest quality and fine performance. It is truly a "Hallmark" of quality, and as such the distinction of wearing it is very carefully guarded by Good Housekeeping Magazine. Every Kalamazoo range carries this seal.



The Peerless is offered in three different color combinations, all of which are shown on this page. One of these combinations is certain to harmonize with the colors in your kitchen. Any Peerless can be had with either open lids for manufactured gas or closed lids (which are usually preferred for natural gas). The colors and order numbers are given below:

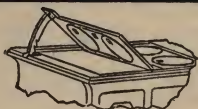
	Open Lids	Closed Lids
Green and Ivory.....	G-19245	G-19255
Tan and Ivory.....	G-19246	G-19256
Gray and White.....	G-19242	G-19252



If you do not want to pay all cash for your stove, you can order on Kalamazoo's Easy Credit terms. You'll find a cash or credit order blank on page 31. Our regular Credit terms call for a Small Down Payment with the order, with the balance of the Credit Price divided over 12 equal monthly payments. But as you will note on page 31, we make a special inducement to those wishing to pay more than \$7 down. For larger Down Payments we allow special deductions from the total credit price, which reduce both the total amount to be paid and the size of the monthly payments.

Please be sure to study this new special MONEY-SAVING DOWN PAYMENT PLAN.

Modernize Your Kitchen



Warming Closet

Behind the paneled door to the right of the coal oven is a roomy closet where you can heat plates, keep prepared dishes warm, store cooking utensils. Fitted with sliding wire rack. There is a porcelain enamel drip pan beneath the gas cooking top to catch any spill-over from cooking vessels.

Easy Fueling

Concealed lever raises entire left cooking-top panel. A ratchet holds it open, so you can use both hands to manage the coal scuttle, making it easy to put in fuel.

Thermometers

With accurate thermometers in both oven doors you can always tell the temperature inside without danger of cooling the oven by opening the door. This prevents ruining your bakings, while assuring perfect results.



THE IMPERIAL COMBINATION RANGE

4 Beautiful Color Combinations to Choose from

All Cast Iron... Burns Wood, Coal, Gas, or Coke... 2 Ovens ... 8 Cooking Holes ... Gas Broiler ... Warming Compartment

\$118¹⁵ Cash

FREIGHT PAID

YOU'LL thrill at the sight of this ultra modern, gloriously colorful Imperial Range. You'll delight at the marvelous, tempting foods that you'll prepare in its famous prize-winning ovens.

The Imperial is a complete Combination Gas, Coal and Wood Range in handsome cabinet design. It has two ovens—one gas, one coal—two cooking tops with 4 lids for coal and 4 high-power gas burners—a 16-inch gas broiler for steaks and chops—a closet below the gas cooking top where you can store pots and pans or keep dishes hot. It carries the strongest guarantee of satisfaction that can be written. *It is factory priced.*

Cast iron and steel from top to bottom, it weighs 860 lbs. Panels are of Enameled Armco Ingot Iron. The Porcelain Enamel is *double coat*—as easy to clean as a China Dish.

Coal Oven "Floats in Flame"

Read page 6 for full description of the Oven that "Floats in Flame" and the new Ripple Oven Bottom. There's an oven door thermometer, oven ventilator, sliding steel wire rack, leak-tight lap joints. The oven is generously large—18 in. wide, 19 in. deep, 12 in. high.

19-inch Gas Oven Handy Gas Broiler

Gas Oven and Gas Broiler are in the Cabinet top. Oven is fully insulated with Therminsul, and heated by large square burner beneath baffle plates which spread the heat evenly; has Porcelain Enameled linings, easy to clean. Sliding Rack. Broiler has sliding, granite finished, porcelain enameled drip pan with

Colors and Order Numbers

Green and Ivory **G-2172**
Tan and Ivory **G-2173**
Gray and White **G-2174**
Blue and Ivory **G-2175**

Sold on Easy Terms with a Year to Pay—\$8 DOWN, \$10 Monthly



The Imperial is shown on this page in Tan and Ivory; Gray and White.

legged wire broiling rack. Height to top of gas oven and broiler 5 ft., 5½ in. from floor.

Heavy Grates and Fire Linings

Grates and Fire Box linings, the parts that "take the punishment," we make *extra thick* and *extra heavy*. The Imperial Grate weighs 23 lbs. Each end lining, almost a half inch thick, weighs 10 pounds, side linings 8 pounds apiece,

Overall Size Cooking-Top, 47" long, 25" wide. Pipe Collar takes either 6" or 7" pipe. Four 8-inch lids: Height Cooking-Top 13".

Burns hard coal (anthracite), soft coal, coke, wood; manufactured or natural gas.

center fire back 5½ pounds. Over 55 pounds of cast iron in the fire box linings alone!

Can be furnished with fire brick linings for anthracite coal if desired. Specify on order blank.

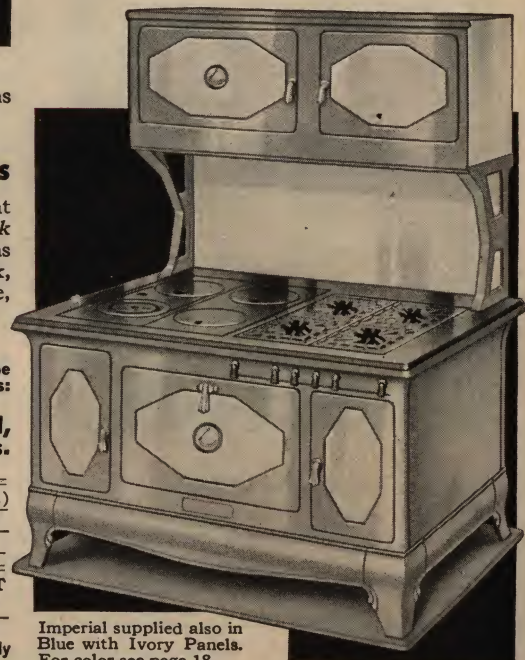
Cooking Tops

The top is polished, reinforced, warp-proof, guaranteed for 5 years. Four star-type gas burners are equipped with air-mixing valves which cut down the amount of gas burned, at the same time giving hotter flame. Gas cocks are the new radio-control. Automatic Lighter at no extra charge. Open or closed top gas burners; closed top \$1.00 extra ... most people prefer this for Natural Gas.

Other Features

Furnished with Duplex Grate if you burn coke, soft coal, or wood—or an Anthracite Grate for hard coal. Water Front, \$4.75 extra. Metal Floor Board, \$3.75 extra. Robertshaw Oven Heat Regulator for gas oven, \$11.90 extra.

You save fully \$35 by buying this quality range direct from the factory, eliminating in-between costs. Shipped from Kalamazoo, Michigan; Utica, New York or Akron, Ohio, whichever is nearest you, usually within 24 hours. This assures very rapid delivery.



Imperial supplied also in Blue with Ivory Panels. For color see page 18.

COAL OVEN (inches)			GAS OVEN (inches)			GAS BROILER (inches)			COOK TOP (inches)	
Wide	Deep	High	Wide	Deep	High	Wide	Deep	High	Long	Wide
18	19	12	19	16	12	16	12½	12	47	25

FIRE BOX (inches)				HEIGHT (inches)		PIPE COLLAR (inches)	SHIP. WT. LBS.	CASH Price	CREDIT Price	CREDIT Terms
Wide	Deep	Long	Wood Lengths	Cook Top	Gas Oven Top					
9	10½	18	19½	31	65½	6 or 7	860	\$118.15	\$129.95	\$8 Down \$10 Monthly



Shipping weight **860** pounds



97,

Have

THE

\$72⁴⁵

Cash

FREIGHT PAID



ON CREDIT
\$5 Down, \$6 Monthly

BURNS HARD
COAL (Anthracite)
SOFT COAL, COKE
and WOOD



Range With Console Back



Oven Size
Wide... 20"
Deep... 20"
High... 13"

Order Numbers
Green and Ivory G 48712
Tan and Ivory..... G 48715
Gray and White G 48716
Blue and Ivory..... G 48717

COOK TOP Inches		FIRE BOX Inches				HEIGHT Inches		Pipe Collar (in.)	Ship. Wt. Lbs.	Console Back				Utility Shelf				Warming Closet			
With Reservoir	Without Reservoir	Wide	Deep	Long	Wood Lgth.	Cook Top	Closet Top			No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	Cash	Credit	Cash	Credit
47 x 27	38½ x 27	9¼	10	18	21	30¼	60¼	6 or 7	595	\$57.25	\$62.95	\$64.90	\$71.40	\$61.10	\$67.20	\$68.80	\$75.70	\$64.80	\$71.30	\$72.45	\$79.70

639 Women Tested and Proved **EMPEROR** *for you*



World's Most Popular Cast Iron Coal and Wood Range has famous oven that "Floats in Flame." Your choice of four colors.

TEST the Emperor for 30 days **FREE** in your kitchen and you'll agree with nearly 100,000 others that it is the greatest value ever. You can't beat its heavy cast-iron quality—you can't equal its low Factory Prices.

The Emperor weighs 595 lbs. There's weight where weight counts most—in the Fire Box, Grates, Cooking Top.

This year you can have the Emperor in your choice of four charming color combinations—Green and Ivory, Tan and Ivory, Gray and White, or Blue and Ivory. Nowhere else are you offered such a selection. The Porcelain Enamel is as smooth and lustrous as finest China ware. It is double strength—2 coats fused onto flawless castings at a temperature of 1200°.

The Oven All Women Praise

You know that the heart of any range is the oven. This one is justly famous because it "floats in flame." Read on page 6 about this marvelous oven, and the amazing new Ripple Oven Bottom and what it does to improve your baking.

The Emperor oven is extra roomy 20" wide, 20" deep, 13" high, with *porcelain enameled oven bottom*. Non-slam oven door and a door thermometer which

lets you know the heat inside without opening the door.

Cooking Top Guaranteed for 5 Years

Lids and centers are extra heavy, guaranteed for 5 years. The top is permanently polished and **NEVER** requires blacking. 6 cooking lids (9" across) one multiple. Hidden smoke pipe. Front draft control. Pouch feed.

Fire Box; Grates

The Emperor Fire Box is extra heavy reinforced with ribs. It is "air cooled"—a feature which adds years to the life of linings. Burns 21" wood. The Emperor burns any fuel—We supply a Duplex Grate for soft coal, coke, wood, or lignite; or Anthracite Grate for hard coal, or wood. When ordering, tell us what fuel you burn.

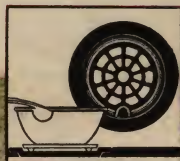
Non-leak ash pan and ashpit door. Dust proof shaker opening. Towel rail. Flue cleanout door. Flue scraper, lifter shaker we furnish with the stove. 30 qt. copper reservoir, tinned inside. Water front, \$4.75 extra. Enameled Stove Board, \$3.25 extra. Shipped from Kalamazoo, Michigan or warehouses at Utica, New York or Akron, Ohio whichever is nearest you. 24 hour shipment. This assures delivery at your freight station in amazingly short time.

New Type Emperor Range with New Console Back, without Reservoir only **\$57.25**. Emperor Range with Utility Shelf and Reservoir any color combination now only **\$68.80**. Emperor Range with Warming Closet and Reservoir any color combination only **\$72.45**. Above prices are cash; see page 14 for credit prices. See pages 6, 14 and Back Cover for other prices.

Just Look at These Features



Glass Oven Door, for only \$2.50 extra; watch progress of baking from outside.



New non-scorch lid will withstand hardest usage. Cook cereals without burning.



Copper Reservoir, capacity 28 quarts, heated direct from flue, will **boil** water.



Pour coal on fire without removing lids through big **POUCH FEED**.



Above illustrates range with utility shelf less reservoir. Below illustrates range with warming closet and reservoir.



The Cooking Range

THE P

Exactly
as Shown Here

Only **\$79⁸⁵** Cash
**FREIGHT
PAID**

On EASY TERMS
\$6 DOWN
\$7 A Month



Lids	Cook Top		Height (in.)	
Size	Long	Wide	Cook Top	Closet Top
8	48 1/2	25 1/4	31	60

Fire Box (inches)				Pipe Col- lar (in.)	Ship. Wt. (lbs.)	Console Back				Utility Shelf				Warming Closet			
Wide	Deep	Long	Wood Lengths			No Reservoir	With Reservoir	Cash	Credit	No Reservoir	With Reservoir	Cash	Credit	No Reservoir	With Reservoir	Cash	Credit
9	10	18	19 1/2	6 or 7	650	\$68.75	\$75.60	\$70.90	\$78.10	\$74.80	\$82.30	\$76.85	\$84.50	\$78.15	\$86.00	\$79.85	\$87.85

e of *Champions* RESIDENT

Cast Iron Coal and Wood Range in Four Color Combinations and Three Styles

THE name of another new champion baker at the Century of Progress or State Fair is flashed over the wires. Newspapers feature the story. Immediately the public becomes interested—Who is the new champion? What are her recipes? What kind of range does she use?

So many of these Blue Ribbon winners use the President Range that we call it "The Cooking Range of Champions." It is now perhaps the fastest selling coal-wood range—as modern as tomorrow—ultra-distinctive, symmetrical, sturdy, clean-cut, colorful. There are approximately 650 lbs. of finest cast iron and Armco Ingot iron in its construction.

Double Coat Porcelain Enamel

The whole range can be cleaned with a damp cloth—as easy as wiping a china dish. Looks NEW year after year. Entire surface double coat Porcelain Enamel baked on at 1300° Fahrenheit. Porcelain Enamel front protected from heat of fire by air space between outside and the inner doors. Double door at left covers and conceals fire and ashpit doors.

Oven that "Floats in Flame"

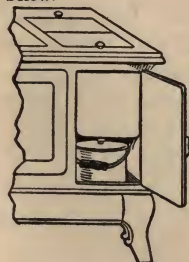
The real secret of the President's success as a maker of champions lies in its marvelous oven that "floats in flame." This oven, together with the new ripple oven bottom, is fully described on page 6. Quick heating, fuel saving, it is 18" wide, 19" deep, 13" high, with square corners—every cubic inch can be used for baking. High oven temperature gives you quick searing—retaining at least 15% to 20% more juices in your meats. Ventilator keeps oven fresh and dry, removing all odors and moisture. Porcelain enameled oven bottom, easy to keep clean.

Copper Reservoir

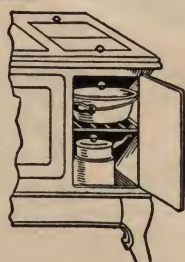
Another feature of the President this year is the copper reservoir. Always clean—non-rusting. It is heated very quickly from the flue that runs beside it. Tank's capacity 30 qts.

Here's another feature you'll appreciate—a commodious cupboard beneath the reservoir where you can warm plates and keep prepared dishes hot. If the new President is ordered "Without Reservoir" we'll send your range with a flat top instead of the Reservoir covers shown in the illustration. This flat top gives additional working space.

Equipment when ordered "With Reservoir"; 30 qt. copper tank, warming closet below.



"Without Reservoir"; equipped with flat top, two-decked warming closet, wire rack.



Even thermometer is very accurate, registers in actual DEGREES, makes for skill in Baking.



A really BIG Pouch Feed lets you POUR coal onto your fire without moving pots or pans.



Champion Baker of Iowa is Mrs. V. S. Hanft of Columbus Junction who owns a Kalamazoo President. She won 222 ribbons and \$487.00 in prize money in a single season.

French Top and Non-Scorch Lid

Notice the single flat heavy casting of finest iron at the right of the round cooking holes. We call it the French Top and you can cook directly on it. Ideal for pancakes, etc. It can be removed just as easily as the round cooking top. Entire top, including French Top, round lids and anchor plates, is made of the highest grade cast iron and guaranteed for 5 years. Permanently polished. Heat treated at 1200° Fahrenheit. No polishing necessary. Specially designed non-scorch lid—a new feature.

Burns Any Fuel

Your choice of Duplex or Anthracite Grate. If you burn anthracite coal and desire brick fire linings instead of our regular heavy cast iron linings, they can be furnished at no additional cost: be sure to specify on your order blank. Fire Box has extra heavy linings which may be lifted out easily without tools. With end linings removed wood 19½" long can be burned. Grate and fire box are so designed that they can burn any fuel with good results—hard coal, soft coal, wood, lignite, cobs.

Double-Feature Pouch Feed

Entire left panel of cooking top lifts on a ratchet, making it easy for you to put fuel on the fire. There is also a regular smaller pouch feed that can be used without lifting the cooking top.

Shipment from nearest warehouse—Kalamazoo, Mich.; Utica, N. Y.; or Akron, Ohio—whichever is nearest. This, together with 24-Hour Shipment gives you very prompt delivery. Freight shipments are now amazingly fast. 30 Days Free Trial Guarantees Your Satisfaction.

Water Front to supply constant hot water, only \$4.75 extra. Metal Range Board Porcelain Enamel to match your stove and protect your floor covering, only \$3.25 extra.

Your Choice of Colors

Gray and White.....	G-4623
Green and Ivory.....	G-4624
Tan and Ivory.....	G-4625
Dawn Blue and Ivory.....	G-4626

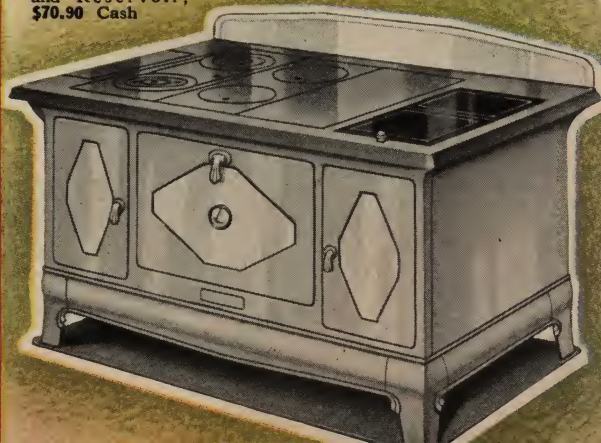
The President, in any of four color combinations, with Warming Closet and Reservoir \$79.85 Cash



The President in any of four color combinations, with Utility Shelf and Reservoir \$76.85 Cash



The President, in any of four color combinations, with new Console Back and Reservoir, \$70.90 Cash



THE



Ship.
Wt.
575
lbs.

Floor
Space
Needed,
48" x 30"

Colors and Order Numbers

Gray and White.... G-2623
Tan and Ivory..... G-2625
Green and Ivory.... G-2624
Blue and Ivory..... G-2626



Lids	Oven Size (In.)		
	Wide	Deep	High
8	18	19	13

Cook Top		Fire Box (Inches)				Height (In.)		Reser- voir (Qts.)	Pipe Collar (In.)	Utility Shelf				Warming Closet			
Long	Wide	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top			No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
45½	25¾	9	10	18	19½	31	60	30	6 or 7	\$67.65	\$74.40	\$69.55	\$76.50	\$72.25	\$79.50	\$73.95	\$81.35

LIBERTY

Fast Heating, Quick Baking STEEL RANGE

Built for Enduring Strength on a Sturdy Base and Framework of Finest Cast Iron

THOUSANDS of housewives really designed this range. They told us they liked the Cabinet style, and out of this request was born the beauty of the Liberty's clean, simple lines. They wanted the quick heating and quick cooking of steel, combined with the solid, 4-square strength of cast iron—and we gave it to them. They wanted color to brighten their working hours, so we offered them a choice of 4 beautiful color combinations to harmonize with any kitchen color scheme. They asked for easy cleaning, and we clothed the Liberty from top to toe in **DOUBLE-THICK Porcelain Enamel** that wipes spotless with one swish of a cleaning cloth. "Lots of working room," they demanded—and we gave them an unobstructed top more than 2 feet deep and nearly 4 feet long. They asked for a copper reservoir to heat their water faster—for a **BIG Pouch Feed** so they could **POUR** the coal onto the fire direct from the scuttle—for an **Oven Door Thermometer** that would tell actual *degrees*—for a special lid that would cook oatmeal in a saucepan without sticking and scorching. All these things we gave them in this big Liberty range.

The Oven "Floats in Flame"

"Most important of all, give us a fast, even-baking OVEN." So we put into the Liberty the oven which has probably won more baking awards than any other—the famous Kalamazoo "OVEN THAT FLOATS IN FLAME!" On page 6 you can read how the flues carry the fire's heat to every side of it—how top, side walls and bottom are heated at once and evenly—how the scientific **NEW RIPPLE BOTTOM** presents a greater heat-absorbing area, gives greater fuel economy. You will read, too, how the lapped-and-locked seams of the oven walls prevent any fire gases from leaking inside; and how the ventilator constantly removes moisture and cooking odors, keeping the air of the oven fresh and sweet. Then you will realize it is no accident that so many Blue Ribbons from State and County Fairs hang proudly in Kalamazoo Kitchens. This Liberty Oven is **ROOMY**, 18 inches wide, 19 inches deep, 13 inches high. There are 1,646 square inches of wall constantly radiating heat *into* the oven, so you can bake in any part of it.

Enamel Inside and Out

A feature that distinguishes the Liberty above other ranges: it is porcelain enameled *inside*

\$73⁹⁵
Cash

FREIGHT PAID

and outside, which means that the steel can never rust out,—an expensive but valuable feature, real "hidden quality." The oven, too, is enameled on the inside, making it very easy to keep spotlessly clean.

Polished Cooking Top

Throw away your stove blacking! The Liberty's top is polished to a permanent satin finish here at the factory. The design of this top is very special—four 8-inch round lids, and a **French Top Section**, 7 inches wide. For cleaning you can remove it as easily as one of the round tops.



Mrs. Dora Conger of Anderson, Indiana won 3 "Century of Progress World's Fair" first prizes with a Liberty Range, and 3000 other ribbons

Copper Reservoir

Copper costs more, but is the best heat conductor, heats water fastest, keeps it clean. That's why we use it. Heavily tinned on the inside. The Liberty reservoir is leakproof, holds 30 quarts. Opening is wide enough to use a big dipper or quart saucepan. Below reservoir is a plate-warming cupboard. (If you order the Liberty *without* reservoir this cupboard is higher, and instead of reservoir covers your range has a flat top giving additional working space.)

Fire-Box, Grates, Etc.

Fire-box is proportioned to hold fire over night, and to get the greatest heat from small amount of fuel. Your stove will be specially equipped with the correct grate to burn the fuel you use; hard coal, soft coal, coke or wood. **Grate BARS** of finest iron are very heavy, weighing 23 1/2 pounds. Cooking-Top lids will not warp because they are reinforced, and of very heavy iron. Compare the "feel" of them with any other lids.

Choice of 3 top styles—the two-door Warming Closet, the Utility Shelf, or New Console Back, pictured and priced at the right. A Water Front to supply hot water for a boiler, \$4.75 extra installed. Metal Range Board to match the stove, \$3.25 extra.

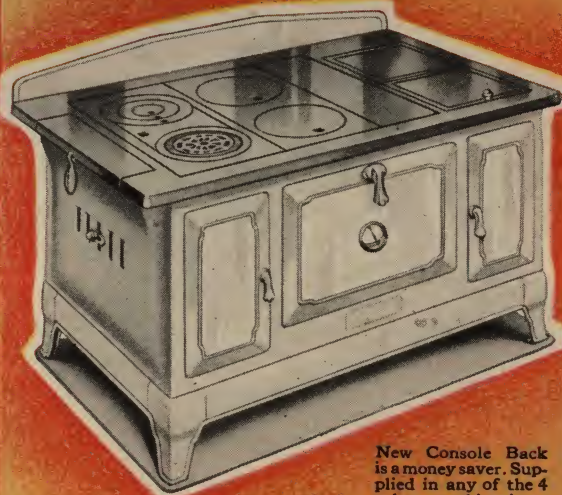
The way to be *sure* is to try the Liberty *in your own kitchen* on 30 days free trial. Then if you don't want to keep it, send it back and we will return any money you have paid us, also freight charges **BOTH WAYS**.



Tan and Ivory with the **UTILITY SHELF** and Reservoir



Popular Green and Ivory. With **Warming Closet** and Reservoir



New **Console Back** is a money saver. Supplied in any of the 4 color combinations.

With Reservoir
Cash...\$64.65 Credit...\$71.10
Without Reservoir
Cash...\$62.80 Credit...\$69.10

LIBERTY Sold On Easy Credit Terms
\$5 Down—\$6 A Month—Year to Pay

Ratchet holds whole end open for easy fueling.

Handy Warming Closet below Reservoir.

Stove without reservoir has larger closet with sliding shelf.

French Top lifts out easily for Cleaning.



"It Makes the Whole



This
Stove Once
Sold for \$85.00

Oven Size (Inches)			Cook Top (Inches)	
Wide	Deep	High	With Resvr.	No Resvr.
18	18	11	43x26½	34x26½

Colors and
Order Numbers
Gray and White .G-98112
Green and Ivory .G-98115
Tan and Ivory . . .G-98116

Fire Box (Inches)				Height (Inches)		CONSOLE BACK				UTILITY SHELF				WARMING CLOSET			
Wide	Deep	Long	Wood Lgths.	Cook Top	Closet Top	No Reservoir	With Reservoir			No Reservoir	With Reservoir			No Reservoir	With Reservoir		
Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
\$43.40	\$47.75	\$49.25	\$54.20	\$46.40	\$51.05	\$52.25	\$57.50	\$49.30	\$54.25	\$54.85	\$60.35						



Shipping
Weight

500 lbs.

Picture Below Illustrates Console Back,
Without Reservoir.



Kitchen BRIGHTER" THE PRINCE

Cast Iron Range With 18-Inch Oven

\$54⁸⁵ Cash
FREIGHT PAID

Also Sold on Easy Credit
Terms with A Year to Pay

**\$5 DOWN and
\$5 A Month**

HERE is design and quality that has stood the test of years. PRINCE owners are numbered in the tens of thousands—and new thousands are buying this fine range every year.

Its beauty speaks for itself. Fit for the finest kitchen—a range to use with joy and to show your neighbors with pride. Three cheerful colors to choose from in glassy smooth Porcelain Enamel. Or, at even lower prices, in plain black finish or in Glossy BLACK PORCELAIN ENAMEL (See page 8).

Medium size, yet ample for the cooking needs of the average family. Six cooking lids; square-cornered 18-inch oven; 26-qt. copper reservoir; Cook-Top 43 inches long including reservoir, or 34 inches long without reservoir. And famous Kalamazoo Quality—every inch. All castings moulded in our own foundry from finest iron. Panels of Armco Steel. Porcelain Enamel is DOUBLE thick, double strong. Permanently polished top is guaranteed for 5 years against warping and buckling. Cook top to floor, 30½ inches.

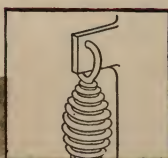
Oven a Prize-Winner

The oven, heated on all sides, literally "FLOATS IN FLAME." It bakes fast and evenly because it *heats* fast and evenly. Another feature—Kalamazoo's newest cook stove discovery, the RIPLE OVEN BOTTOM absorbs *more* heat from your fire, *adds* to your cooking skill. Clean in an instant. Oven door thermometer that reads in DEGREES lets you follow your cook book's directions exactly, assures bakings *always* delicious, roasts *always* juicy. PLEASE BE SURE TO READ ON PAGE 6 THE FULL STORY OF THIS MARVELOUS LEAKPROOF, VENTILATED, PRIZE-WINNING OVEN.

Aids to Better and Easier Cooking



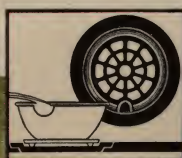
Big Pouch Feed stands open while coal is put in fire.



Hollow Handle is cool, prevents burning fingers.



Ash pan has handle and wire bail for easy carrying.



Special lid for simmering cereals, etc. without scorching.

35 Years to Build This Quality

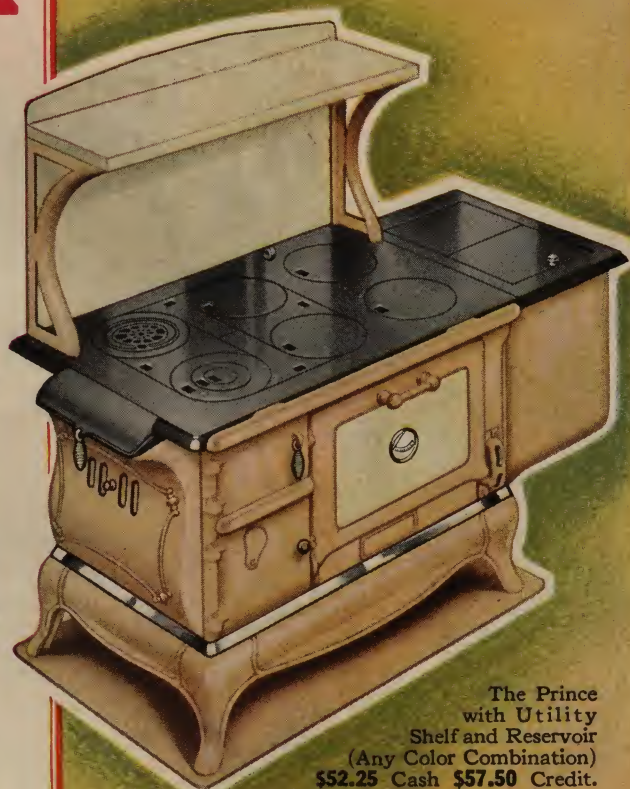
The Prince has all the cooking ability and kitchen convenience 35 years have taught us how to build into a range. Choice of Grates so you may burn hard coal (Anthracite), soft coal (Bituminous), coke or wood to the *best* advantage. Fire Box scientifically proportioned to hold a fire big enough to heat the stove, small enough to spare your fuel. Extra heavy Fire Box Linings, air cooled—the end ones removable for burning wood 19¼ inches long. A big Pouch Feed. Four 8 inch and two 7 inch lids. One multiple disc top for various saucepan sizes; one non-scorch simmering lid; and 4 others.

Reservoir

A 26 quart reservoir heated direct from the flue—with a covered opening wide enough to scoop water out with a full-size dipper. Deep ash-pit with chutes that steer *all* the ashes into the sliding, wire-handled ash pan. Cool handles on all doors. Non-slam spring hinge on oven door. Flue clean-out door below oven. Flue scraper, lifter and shaker furnished. An Enameled Towel bar extending all across the front of the range protects your clothes from contact with the hot stove. Sanitary Leg Base, easy to clean under. Choice of 3 top styles, at varying prices. Pipe collar takes 6 inch or 7 inch pipe. A Water Front installed (\$4.75 extra) will give you a constant supply of hot water. Porcelain Enameled floor board, \$3.25 extra.

30 Days' Trial

Let us ship a Kalamazoo Range to you on 30 days free trial *in your own kitchen*—that's the way to be sure of satisfaction. Freight service is very fast these days. Your Kalamazoo range will be shipped within 24 hours and will reach you promptly.



The Prince with Utility Shelf and Reservoir (Any Color Combination)
\$52.25 Cash \$57.50 Credit.



Prince with Warming Closet, without Reservoir (Choice of 3 Colors)
\$49.30 Cash \$54.25 Credit.

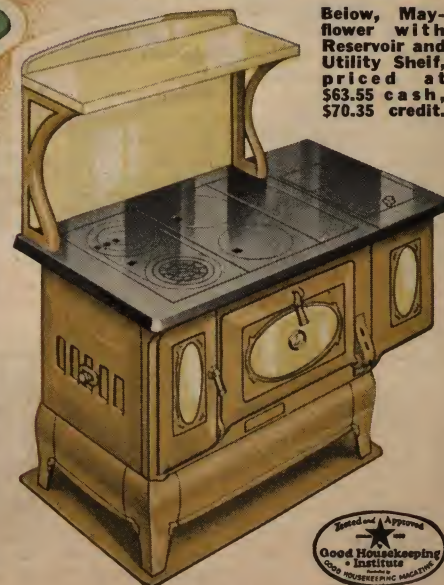


Colors and Order Numbers

Green and Ivory G-220
 Tan and Ivory G-221
 Gray and White G-222

At the right the Mayflower is shown with the new Console Back, without Reservoir. Prices \$52.15 cash, or \$57.35 credit. With Reservoir and Console Back \$59.60 cash, \$65.55 credit. Choice of any of above Color Combinations.

Shipping weight **525** lbs.



MAYFLOWER

\$66⁶⁵ **\$5 DOWN**
 Cash **\$5 A Month**

With Warming Closet and Reservoir, at left.

FREIGHT PAID

Below, Mayflower with Reservoir and Utility Shelf, priced at \$63.55 cash, \$70.35 credit.



Authentic Colonial...

and the 35-Year-old Kalamazoo Standard of
Cooking and Baking Quality

MAYFLOWER

Cast Iron Range with 18-inch Oven

THE Mayflower is one of the most beautiful of Kalamazoo ranges.

Only the finest material and workmanship go into it. From raw material to finished stove we control every step of its production. We put it through 10 different inspections. Quality in material and building explains why a Kalamazoo Mayflower bakes so perfectly and gives splendid service years after less carefully made stoves have worn out.

Door panels, splasher back and warming panels are made *triple* enameled of Armco steel. The cooking top is a very heavy plate of flawless, finest-grain cast iron, ground to a mirror-smooth finish, then heat treated at 1200° F. so that it will never lose its sheen or smooth color. Never will need blacking or polishing. We guarantee this cooking top for 5 years against cracking, burning out, warping. Actually, the Mayflower cooking top, with average care, will last 4 or 5 times this long. We supply one triple-ring lid and a non-scorch lid, very useful for cooking oatmeal or when you desire to keep a prepared dish hot but not boiling.

Double Coat Porcelain Enamel

This means double strength, double protection from cracking, or chipping.

Our designers went back to the days of the Pilgrims to create a stove of purest Colonial pattern. Three color combinations are available—Green with Ivory trim, Tan with Ivory trim, or Gray with White—to harmonize with any kitchen. The Mayflower gives ample cooking room for an average family. Besides 4 cooking holes (each 8 inches in diameter) there is a French Top section which is 5 inches wide. The cooking top, without Reservoir, measures 35½ inches long and 26½ inches wide. The Reservoir cover adds 9½ inches more working room to the length.

Prize-Winning Oven

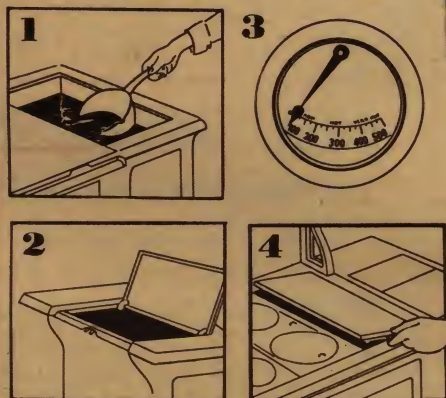
Mayflower is furnished with the famous "oven that floats in flame." Read the details on page 6—how heat from the flues is carried to all sides at once; warming oven so evenly that you can bake in any part, without danger of scorching at the top or underbaking at the bottom. Cast iron Ripple Bottom absorbs more heat from the fire, radiates more baking heat into the interior of the oven. Ventilator keeps oven air dry and odorless. A sliding rack permits you to bake or roast at various

Alert housewives know that they save most and get surest satisfaction when they buy their stoves direct from the men who make them

levels. Door thermometer tells you without opening oven door the exact oven temperature in degrees. Hold back hinge prevents slamming. Door opens down level with oven bottom to form inspection shelf. The Mayflower Fire Box is very carefully designed

FEATURES

MAYFLOWER Cast Iron Range
Others described on pages 6 and 7



1 The lids above the copper Reservoir open so wide that a big dipper or saucepan can be used to dip out hot water.

2 Large Pouch Feed enables you to put coal on fire without moving cooking dishes or lifting lids. (Not shown on page 22 but included on every Mayflower.)

3 The Oven Door Thermometer reads in degrees. Easy to follow cook book instructions for oven heating.

4 French Top Section is a unique feature. You can cook directly on it. Lifts out easily for cleaning.

to hold a fire large enough to heat cooking top and oven very quickly—small enough to be economical of fuel. Fire Box linings are pure cast iron, extra heavy and air cooled at the back to give long life and prevent warping. They can be taken out without tools for cleaning. End linings can be removed to burn wood 19¼ inches long.

Burns Hard Coal—Soft Coal—Coke—Lignite—Wood—Cobs



Burns Any Fuel

To burn hard coal, we will install an Anthracite Grate (supplying a special plate also if you burn wood). For soft coal (Bituminous) or coke, we will put in a Duplex Grate. For wood burning a half twist of the shaker reverses the Duplex Grate bars and you have a perfect wood-burning grate.

Metal chutes directly above the ash pan force all the ashes coming through the grates to drop into the ash pan, which keeps your ashpit clean and neat.

Copper Reservoir

The Reservoir is directly next to the flue, heating the water very fast. Capacity is 26 quarts. Reservoir covers are wide enough to use a generous sized dipper.

Send us your order and we will ship it to you. Then try it for 30 days—cook 90 meals with it. Then if you are not completely satisfied, you may return it to us and we will refund the money paid, and pay freight. 24-hour shipment assures very prompt delivery to you. We guarantee delivery in **PERFECT CONDITION**.

Waterfront \$4.75 extra. Stove board to match your range \$3.25 extra.

Size of Lids Width Inches	Oven Measurements			Top With Reservoir Measures		Cap. of Reservoir Qts.	Height of Cooking Top	Fire-Box Size				Ship. Wt. Lbs.	CONSOLE BACK				UTILITY SHELF				WARMING CLOSET			
				Lgth. Inches	Width Inches			Width Inches	Depth Inches	Lgth. Inches	Lgth. for Wood Inches		No Reservoir		With Resv.		No Reservoir		With Resv.		No Reservoir		With Resv.	
	Cash	Credit	Cash										Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	
	8	18	18	11	45			26 1/2	26	30 3/4	8 1/4		9 1/4	16	19 1/4	\$25	\$52.15	\$57.35	\$59.60	\$65.55	\$55.95	\$61.50	\$63.55	\$70.35

5 BURNER WICKLESS Oil Stove

... in Beautiful
Green and Ivory
Porcelain Enamel

Many shrewd housewives equip their kitchens with two cooking ranges—a coal and wood range that will keep the kitchen snug and warm during the winter months, and an OIL RANGE for their summer-time cooking, that they can turn out the minute the meal is prepared. In that way they keep the kitchen cool and comfortable.

This Kalamazoo BAKEWELL offers you the chance to enjoy this two-stove luxury at a very low price. Whether you use it just during the hot weather, or all year round, you will find it easy and pleasant to use, a wonderful baker, and a quick heater. There's lots of room on it, too—FIVE FULL SIZE BURNERS. Two heat the built-on 18½-inch oven. Three others are high-speed, direct-heat cooking tops. Behind these are 3 indirect-heat cooking tops for simmering, using the excess heat from the burners—making a total of six cooking top griddles, each 7½ inches across. They are well separated, giving ample room for pans and kettles.

No Wicks to Trim or Change

The BAKEWELL user is spared all this work. There are no wicks. An asbestos lighting ring and a metal mesh VORTEX chimney burner take their place. They produce a smokeless, intensely hot blue flame. Burners light with a single match, are accurately adjusted by white porcelain control handles. Controls stay just as you set them. Flame can't work higher or lower!

Large Built-on Oven

Oven is 14 inches wide, 18½ inches deep, 12 inches high. A heat deflector distributes the heat from the 2 burners evenly to all parts. Oven linings of zinc will not discolor and are rustproof. Oven-door thermometer is an aid to every baker. . . . The Cooking top, including shelf over reservoir, measures 28 inches long by 20 inches deep. Height from floor to cooking top, 32 inches. A screw adjustment in each leg compensates for any floor unevenness, keeps your stove standing level, firm and solid.

Leak-Proof Construction

This stove is perfectly safe and odorless because it is LEAKPROOF. From 4-quart reservoir to burners, the pipeline is of rust-proof copper, electrically welded. Thus, there is no oily smear to collect dust. The whole stove is very easy to keep clean because the entire surface is enamel or baked-on black japan. The top rail, oven-door handle, chimneys, bottom splasher back, oven top, sides, door panel of creamy Ivory; Cooking top glistening Black. Enamel is acid-proof, will not stain.

FREIGHT PAID

Floor space required, 54x20 inches. Shipping weight 160 pounds. Order No. G-1055.

Cash Price

\$37⁷⁵

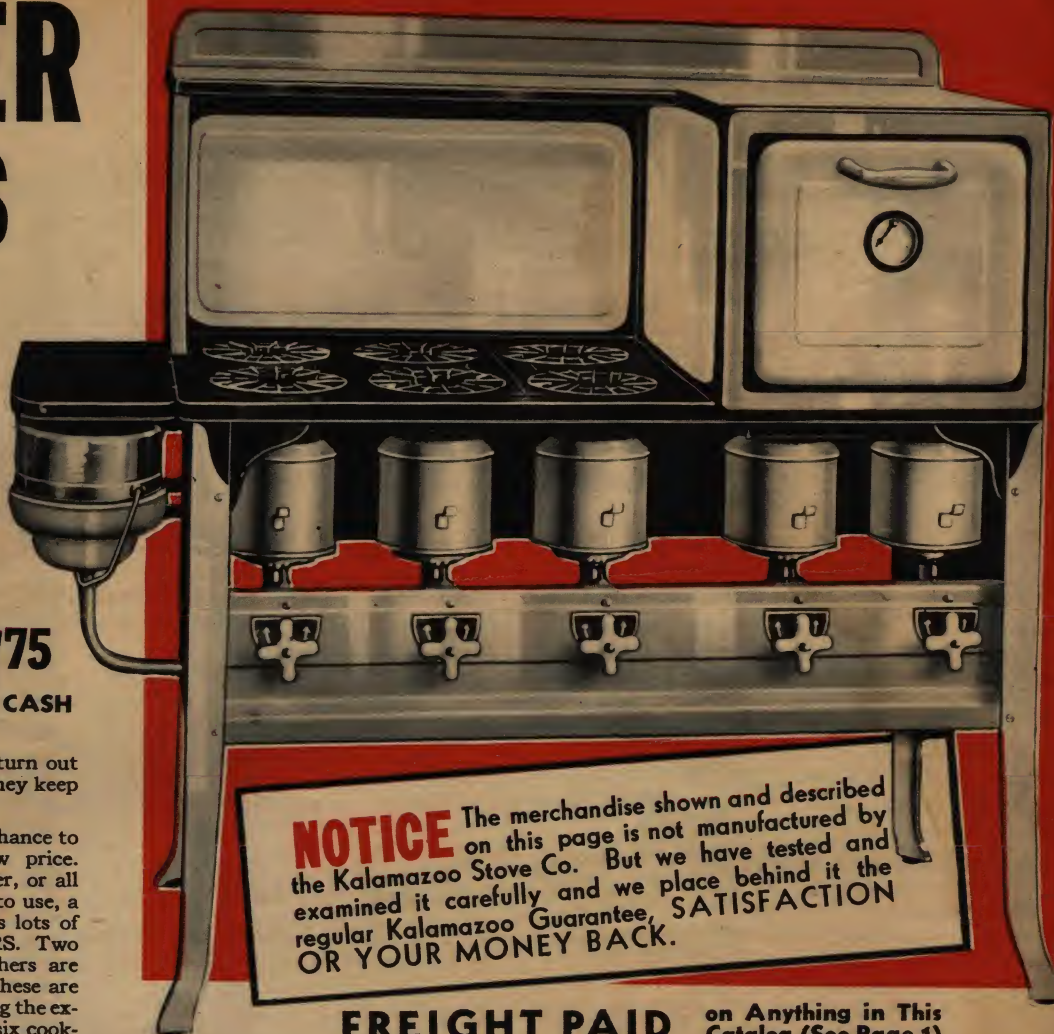
On Terms—\$3⁰⁰ DOWN

Credit Price

\$41⁴⁰

\$3⁰⁰ A Month

\$37⁷⁵
CASH



NOTICE The merchandise shown and described on this page is not manufactured by the Kalamazoo Stove Co. But we have tested and examined it carefully and we place behind it the regular Kalamazoo Guarantee, SATISFACTION OR YOUR MONEY BACK.

FREIGHT PAID on Anything in This Catalog (See Page 1)

COAL-BURNING HEATERS

to Supply Hot Water in Large Volume

Three Sizes to Provide
65 to 210 Gallons Per Hour

\$7⁴⁵

Hot water and lots of it—that's what every housewife dreams of. These heaters will give all the hot water that you can use for kitchen, bathroom, garage, etc., and at an amazingly low cost. They will also heat small rooms or garages.

All heaters are easily attached to range or furnace "boilers."

Made of cast iron, attractively painted, red below, aluminum above with black doors and gold letters.

These heaters are designed to use Anthracite (hard) coal in the pea size. They can also use coke or soft coal. A few pounds a day will keep you supplied with plenty of hot water.

These heaters are designed to hold fire exceptionally long. Depth of fire and the long water sections make them most economical. Firepot and ash section are absolutely straight walled. This allows full-size grates and assures a big hot fire. This construction also prevents the banked up ashes which cut down heating efficiency and burn out grates. The grate itself is of cast iron and has a device which lets you dump the entire fire into the ashpit. Heaters are quoted at prices below *without bottom to ashpit*, ready to set on a cement floor. To use on wooden floor, we can supply an iron bottom, or bottom and legs, at a small added charge of \$1. Large coaling door at top makes it easy

to put fuel in. A screw draft in the ashpit door gives accurate control of fire.

Of the three heaters listed below the No. GH-80 and No. GH-210 are lined with fire brick. The other has cast iron firepot.

Tapped for 1-inch water pipe for No. 65 and No. 80—2-inch water pipe for No. 210.

Figures in the first column tell how many gallons the heaters will raise 25 degrees in temperature in an hour. The next column shows the size of tank or boiler that we recommend you use with the heaters. When a 40° temperature rise is desired deduct 40% from ratings given.

All boilers take 5-inch smoke pipe.



\$2 Down
\$2 Monthly

Order Numbers	Gals. Water raised 25° per hour	Size Boiler to connect to	Diameter Grate	Height	Ship. Wt. Lbs.	Cash Price	Credit Price
GH-65	65	30 to 40	10 in.	19 in.	100	\$7.45	\$8.20
GH-80	80	30 to 52	10 in.	22 in.	115	9.55	10.50
GH-210	210	120	12 in.	26 in.	165	17.80	19.60

Let **ELECTRICITY** do the Dirty Work

Kalamazoo Electric Washer Cleans a
20 Gallon Tubful in 5 to 7 Minutes

\$49⁹⁵
Cash

FREIGHT PAID

One of the greatest boons to housekeepers of modern times is the Electric Washing Machine that eliminates the over-the-tub drudgery, the back-breaking labor of the old washboard days. Now electricity does all the hard work. Wash-day is no longer "Blue Monday," for today's housewife can have her clothes "on the line by nine" without trouble or effort, by turning a switch and letting electricity do all the hard work. And those clothes are washed cleaner and with less wear and tear on them than when she used to scrub them up and down the washboard's corrugated face.

This Electric Washer is made for the Kalamazoo Stove Company by one of the largest and best known makers of these machines. We studied many machines before we decided on this one. It is up to the famous Kalamazoo standard of quality—and we sell it on our regular factory guarantee: *Satisfaction or Your Money Back.*

Tub is made of solid steel drawn to shape, no seam or weld—solid GREEN ENAMEL inside and out. CAPACITY 6 POUNDS. 22 inches diameter, 14 inches deep, 20-gallon water capacity. Rubber cushion mounting avoids vibration. Over-size drain faucet empties tub quickly, completely. Operate it in any room with electrical connection. Easy to move on its free-rolling casters. 3-Vane Agitator positively prevents clothes tangling and tearing.

Wringer Head Adjustable to 8 Positions Over Top. Soft rubber balloon wringer rolls 2 1/4 inches, with instant safety release. Wide drain boards.

All steel construction. Direct drive 1/4 H.P. electric motor, rubber mounted—no belts. Quiet enclosed gears running in bath of auto oil. When you order, tell us what current you have—alternating, direct, cycles; or Delco farm lighting system.

Modern, efficient, handsome—this Electric Washer will clean 50 pounds (dry weight) of clothes in an hour. Five to seven minutes washes a tubful.

We do not manufacture the articles on this page but WE DO GUARANTEE THEM

KITCHEN HEATER



\$13⁹⁰

CASH

\$2

DOWN

\$2

Monthly

COOKS—HEATS—BURNS REFUSE

Has two 8-inch cooking lids. Burns up refuse, paper, string, egg shells, etc. Uses any kind of coal or coke. Keeps kitchen warm in cold weather. Fits in any corner. Floor space 17" x 17". Top size 13" x 24". Adjustable in any direction. Height of stove adjustable between 30 1/2" and 32". Made of finest Kalamazoo cast iron. Heavy two piece fire pot. Sliding draft control. Draw center grate is strong, easy to clean. Deep ash pit.

TO HEAT WATER—To heat water we will replace upper fire pot section with cast iron section for hot water boiler at \$3.25 extra. Shipping weight 125 pounds. Order No. G457. \$2.00 down—\$2.00 per month. Cash price \$13.90. Credit Price \$15.30.

FREIGHT PAID
on anything on this
page to any point in
the state to which this
catalog was mailed.

OIL BROODER

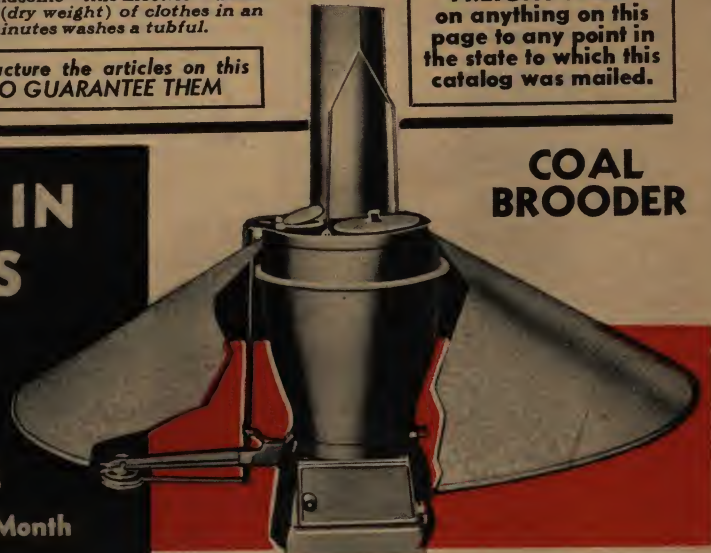


MONEY IN CHICKS

BROODERS

\$2 DOWN \$2 A Month

COAL BROODER



\$8⁶⁵
CASH

Kalamazoo OIL BROODERS are well made with a fine record of raising strong chicks. Easy to operate. Economical. Wickless burner burns with blue flame without smoke or soot. Oil tank is of glass. You can always see when it needs refilling. Refilled in a minute. Thermostatic control automatically raises or lowers fire as temperature requires. Seamless copper oil tubing cannot rust or leak. Requires the minimum of attention, gives the best of results. Safe for chicks.

Made in three sizes to take 350, 500 or 1000 chicks. Oil bottle holds 5 quarts, sufficient to operate brooder 24 hours. It comes complete with oil tank, safety burner protected with wire netting, thermostat and non-rusting galvanized canopy with top circulation canopy. It's easy to buy this Kalamazoo Brooder—\$2 with your order—then \$2 a month for a few months until it is wholly paid for.

This most satisfactory coal brooder has a very efficient, yet simple thermostatic control which increases or cuts off the draft to the fire automatically as the weather grows colder or warmer. Constant temperature is insured with little attention. Control is entirely automatic. **DEEP FIRE POT**, built to hold a fire which is very deep and yet economical with fuel. Fire will hold 12 hours without attention, burning slowly and regularly, maintaining even warmth. **DUMP GRATE**. The sloping fire-pot walls give a large heat radiating surface. They also prevent ashes from banking against the curved sides. Ashes slip down through the grates into the high ash pit. This large ash pit keeps ashes from piling against the grates. Ash pit door is square and large, easy to remove ashes. Hinged canopy front lifts to make all parts of stove easily accessible. \$2.00 Down \$2.00 Monthly.

\$10⁹⁵
CASH

Order No.	Chick Size	Size of Canopy	Ship. Wt., Lbs.	Cash Price	Credit Price
G-9431	350	34 in.	45	\$8.65	\$ 9.50
G-9432	500	42 in.	50	9.40	10.35
G-9433	1000	52 in.	55	9.95	10.95

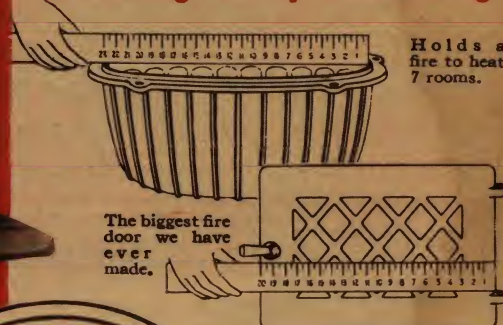
Order No.	Chick Size	Diam. Canopy	Diam. Grate	Coal Cap.	Ht.	Shipping Weight	Cash Price	Credit Price
G-1349	350	42 in.	7 1/4 in.	30 lbs.	20 1/4	84 lbs.	\$10.95	\$12.05
G-2349	500	52 in.	8 1/4 in.	40 lbs.	21 1/4	102 lbs.	12.30	13.55
G-3349	1000	56 in.	9 1/4 in.	56 lbs.	24 1/4	125 lbs.	14.95	16.45

HEAT



No crowding, pushing or pinched fingers when putting big fuel chunks into this fire door! They make a long-burning, long-banking fire, too.

20" Fire Door and 22" Fire Pot Take 50-Lb. Lumps of Coal and Thick Logs Nearly 2 Feet Long



THE FRANKLIN HEAT CIRCULATOR

**SHEER HEATING POWER Brought
This Big Stove Overwhelming Success**

NO Kalamazoo heater has ever won such instant and tremendous popularity as the FRANKLIN. "Heats like a furnace," says letters coming to us from thousands of enthusiastic owners. "Twenty-five below outside, but all snug and warm inside." "I am heating 6 rooms without trouble." "Throws more heat than any stove I've ever seen."

Big Stove—Big Fire Door—Big Fire Pot

The FRANKLIN weighs 100 to 200 pounds more than ordinary heaters. That means strength and HEATING POWER. Grate bars alone weigh 38 pounds; Fire Pot 78 pounds; Combustion Chamber 78 pounds. Front and all inner parts are pure cast iron—sides and back Armco Steel.

A great heater because *it holds a big fire.*

The fire door is tremendous, a full foot high and **TWENTY INCHES LONG!** The fire pot is even larger: **22½ inches long, 14 inches wide and 8 inches deep.** This is *one* heater into which you can throw real **LOGS**, nearly two feet long—or big chunks of coal—easily and without spilling. It will burn *any* fuel—wood, hard (Anthracite) coal, soft coal, coke or lignite. A Smoke Apron, hung in the fire-door, prevents smoke puffing out into room, but does not hamper you in putting on fuel. Burns up old boxes, papers, sticks and branches—turning your rubbish into *heat*... Combustion Chamber top is **FLAT**. You can cook on it. Large enough to hold 14-quart pail.

Lock Joints—No Smoke Leaks

The joints between Ash Pit, Grates, Fire Pot and Combustion Chamber are all deep cup joints, sealed with iron

cement. No smoke or gas can leak through them. The Combustion Chamber is cast all in one piece. The Fire Pot has fins ¼-inch thick for greater strength and added heat radiating surface. The Grates shake easily despite pounds of extra weight. The high ash pit holds a sliding pan that makes ash handling simple. Fire and Ash Pit Doors are **PAPER-TIGHT.**

Conditioned Air— Foot Warmer

TWO large water pans circulate a Mid-June atmosphere all winter. Your family will be healthier and happier. Firelight shines cozily into your room through clear mica windows. And below the fire door a strong panel drops open and forms a convenient foot warmer to give perfect rest and comfort on a cold winter's night.

Grained Walnut Porcelain Enamel

A beautiful stove, with its rich, warm walnut finish of glass-smooth Porcelain Enamel. A real ornament to any room, you will be proud to show it to your friends. Cleans in an instant, too, with the wipe of a cloth. And safe where there are children, because the outer casing never becomes dangerously hot. Porcelain Enameled Stove Board, \$3.25 extra. Stove shipped from warehouse at Kalamazoo, Mich.; Utica, N. Y.; or Akron, O, whichever is nearest you.

\$77⁸⁵ Cash
FREIGHT PAID

Order No.	Finish	Measurements			Top Register Inches	Fire Pot			Feed Door		Space Needed Inches	Weight Pounds	Cash	Credit
		Height Inches	Width Inches	Depth Inches		Long	Wide	Deep	Wide	High				
G-4819	Walnut	45 ½	33	24	33x24	22½	14	8	20	12	33x24	640	\$77.85	\$85.65

CREDIT TERMS
\$5 DOWN \$6
A MONTH

LIKE FURNACES!

EVERY KALAMAZOO PASSES 10 SEARCHING INSPECTIONS BEFORE IT LEAVES THE FACTORY

1. All castings inspected in molding room.
2. Inspected again in mill room. Any slight imperfection rejects it.
3. Next inspection in assembly department.
4. Grinders inspect each piece before and after grinding.
5. Minute inspection for flaws after Sandblasting.
6. Inspected again before spraying with enamel.
7. Again checked after enamel is baked on.
8. Stove assembler tests each casting.
9. Assembly room inspector also checks every piece.
10. Final inspection in warehouse before shipment.

THE TRIUMPH

HEAT CIRCULATOR

Heats Up to 4 Rooms

THE TRIUMPH HEATS 3 TO 4 AVERAGE ROOMS by circulation of humidified, warm air, giving you a Spring-like home atmosphere, pleasant and health-protecting. In Walnut Porcelain Enamel, it is truly a handsome piece of furniture. No ornaments to collect dust and dirt—concealed workmanship, no bolts showing. The glossy enamel is extra heavy, double-coat—as easy to clean as a china dish.

In Grained Walnut Porcelain Enamel

"Twice the quality at half the price," is how one pleased owner described his Triumph Heater. Naturally enough, too. The price was low because he bought the Kalamazoo way, direct from the men who made it, at the Factory Price. And the quality is high because this heater was designed by real Heating Engineers with over a quarter century of experience to guide them; and made RIGHT, out of the finest materials money can buy. All inner parts are exceptionally heavy castings of iron selected from America's best mines and tested in our own metallurgical laboratory. There are no steel inner parts to warp or pull apart as cheaply constructed heaters are likely to do. The front and all door frames are cast iron, which insures permanent tight-fit to the fire and ash pit doors. Doors are ground fit, and are "paper-tight"—which prevents leaks that would ruin your fire. Sides and back Armco Steel. FIRE POT MEASURES 17½" LONG, 12½" WIDE, 8" DEEP.

Burns All Fuels, Economically

Burns hard coal (Anthracite), soft coal, lignite, coke or wood. Very little fuel gives you a roaring fire. GRATE specially designed to burn whatever fuel you use, with best results. 9-inch height Ash Pit. A large sliding metal ash pan. HOLDS FIRE 15 HOURS.

Details of TRIUMPH Construction



1. Cast iron front—Armco sides and back.
2. Combustion chamber—all castings of best iron.
3. Duplex or anthracite grates.
4. Check draft—for banking fire.
5. Big register—unobstructed warm air flow.
6. Foot warmer shelf, adds comfort.
7. Ribbed fire pot. (Ribbed ½ inch high.)
8. Smoke apron. Keeps soot out of rooms.
9. Water pan—assures healthful moisture.
10. Turn screw draft, shaker door.
11. Cast iron pipe collar.
12. Fire pot guaranteed 5 years.
13. Burns any fuel. Heats up to 4 rooms.
14. 30 Days' Trial—24-hour shipment.

CREDIT TERMS

**\$5 DOWN
\$4 A MONTH**

\$49⁸⁵
Cash
FREIGHT PAID

FOOT WARMER AND FIRE WINDOWS. Two features will appeal to you especially—the Foot Warmer and Fire Windows. Dancing flames sparkle through the clear Mica panes. If your feet are damp or cold, lower the foot warmer shelf just below the fire door and enjoy the luxury of ease and gentle warmth. A large concealed water pan conditions the circulated warm air, making your home a pleasanter and healthier place to live.

COMBUSTION CHAMBER. The extra large, cast iron, one-piece Combustion Chamber cannot warp, is corrugated for greater heating power. The ribbed Fire-Pot gives greater strength and greater heating surface. It is ½-inch thick of solid cast iron, weighs 49 pounds, and is GUARANTEED FOR 5 YEARS.



Order No.	Height Inches	Width Inches	Depth Inches	Fire Door	Shipping Wt., Lbs.	Cash Price	Credit Price
G-806	43	28	22	9x14	415	\$49.85	\$55.25

QUALITY BUILDING *and* FAC

Make These **DICTATOR** Furnaces Tremendous Values!

A furnace is an important investment; it represents a good deal of money; and it has a tremendous bearing on your family's health and enjoyment of life. Here's a time to buy care-

fully—but it's *no* time to **SKIMP** at the expense of Quality. Instead of thinking only of price, consider these questions: Is it expertly designed to do its heating job? Is it honestly made of

fine materials, with more-than-ample weight in the parts exposed to the fire? Is it so sturdy that it will serve you for long years, without expensive repairs? Is it easy to *install* properly at a minimum of expense?

The Kalamazoo Dictator furnaces shown here meet all those requirements of **QUALITY**—and at the lowest of prices. They are the result of 1/3 Century experience in building furnaces, scientifically designed by Heating Engineers to deliver tremendous heat at low fuel cost. Parts



FREIGHT

Radiator—Massive ring type radiator provides long smoke travel for maximum heat absorption—gives most heat-radiating area.

Casing—Galvanized iron, it is protected from rusting. Double construction, with air insulation between, saves heat for upstairs prevents heat losses into cellar. Each casing a perfect fit.

Clean Out—Easy to keep radiator soot-free, thus increasing heat and reducing fuel waste. 1/8 inch of soot will reduce heating power 25%, so it pays well to keep your furnace clean.

Fire Door—Extra large. Easy to put in chunks of coal or wood. Draft shutter in door. Smoke apron prevents smoke puffing out when door is open. Door frame tapped for water coil.

Shaker—Waist high. Always attached. No hunting around for it or troublesome fitting. Sturdily built. So easy to shake a child can do it.

Grates—Works on roller bearing. Center draws out for quick clinker removal. Tight doors prevent ashes flying. Big air area insures complete burning of fuel, giving hot economical fire.

Drafts—Regulated from upstairs, saves many trips to cellar each day. All chains, pulleys, etc., come with furnace at quoted price. Draft doors are ground to fit, air-tight; can't leak air to burn out fire.

\$5 DOWN \$6 A Month

DICTATOR Pipe Furnace **FREIGHT PAID**

\$56⁴⁵
CASH

Price does not include warm and cold air fittings or smoke pipe, collars or dampers. Upstairs draft control, check section, check castings, smoke pipe damper, shaker handle and poker are included in price. Smoke pipe 21c per foot. Elbows 37c each.

Order Number	Diam. Fire Pot Inches	Casing Height Inches	Diam. Casing Inches	Size Fire Door	Size Ash Door	Shipping Weight Approximate	Heating Capacity Cubic Feet	Average Rooms	Cash Price	Credit Price 12 Months
G-196	18	59	36	11 1/2 x 14	11 x 17	700 lbs.	5500	4 to 5	\$56.45	\$62.10
G-197	20	64	42	12 x 15	10 x 15 1/2	975 lbs.	6500	5 to 6	70.60	77.90
G-198	23	64	42	12 x 15	10 x 18 1/2	1025 lbs.	8000	6 to 8	75.20	82.70
G-199	25	67	46	12 x 15	10 x 20 1/2	1150 lbs.	10000	8 to 10	86.50	94.80

TORY PRICES

are cast of choice iron, thick, flawless, extra heavy. The Fire Pot, on the 25" model, weighs 178 pounds; Combustion Chamber 193 pounds; Grates 34 pounds; Radiator 262 pounds. The extra weight in those parts tells the story of extra quality and extra years of use. Thousands have installed these furnaces themselves in a few hours of spare time and saved many dollars. Our Engineers planned their installations, *free*; told them just where to place each register, where to run each pipe; gave them minute step-by-step instructions. And the Kalamazoo Stove Company guarantees not only their furnaces but their HEAT. The same help, the same guarantee and the same money-saving satisfaction are yours for the asking.

PAID

Casing Collar (One Register, Furnace only).—Adjustable so furnace will fit any basement height from 6 feet, 2 inches, up (basement floor to floor above). Dictator No. 18—5 feet, 8 inches up.

Cup Joints between all castings, very deep, prevent leaking smoke or gas, also take up play caused by expansion and contraction, thus preventing cracked castings. Sealed absolutely tight with iron cement.

Combustion Chamber—Large bell shape with small top opening causes fire to swirl about before escaping upward, assures complete burning of gases. Big heating area and extra thickness of castings means extra years of service, as well as extra heat.

Water Pan—Provides abundant humidity to the warmed air. Proper humidification preserves health and makes your home much pleasanter to live in.

Fire Pot—Extra heavy, made in 2 pieces to prevent cracking. Heavily ribbed inside and out for great strength and also for increased heating surface area. *Guaranteed for 5 years against defects in materials or workmanship.*

Ash Pit—Height prevents the danger of burning out grates from ashes piling up too close to them. Holds more ashes, which means less tending. Square back corners make it easy to shovel ashes out clean.

\$5 DOWN \$7 A Month

DICTATOR One Register Furnace

FREIGHT PAID

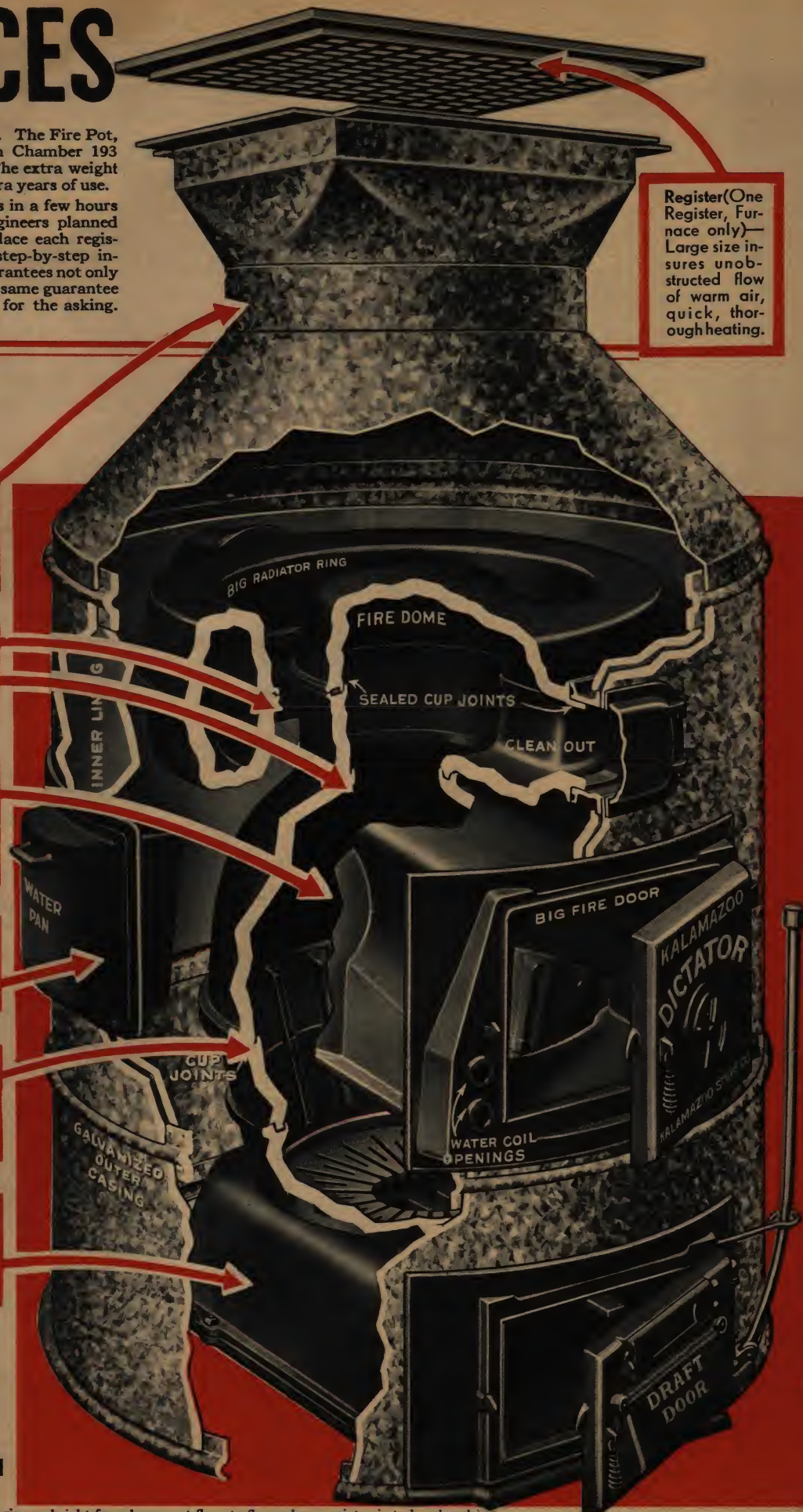
Price includes Black register face, check section, check casting, smoke pipe damper, poker, shaker handle, complete upstairs draft control. 30 Days FREE Trial. Smoke pipe 21c per foot. Elbows 37c each.

\$62⁸⁵

CASH

(Be sure to give us height from basement floor to floor where register is to be placed.)

Order No.	Fire Pot	Casing	Smoke Pipe	Min. Height	Register	Fire Door	Ash Door	Ship. Wt.	Heat, Cu. Ft.	Average Rooms	Cash	Credit
G166	18 in.	36 in.	7 in.	68 in.	20x24 in.	11 1/2 x14 in.	11x17 in.	700 lbs.	Up to 6500	3 to 5	\$62.85	\$69.15
G167	20 in.	42 in.	8 in.	75 in.	20x24 in.	12 x15 in.	10x15 1/2 in.	960 lbs.	5000 to 11000	5 to 6	77.65	85.70
G168	23 in.	42 in.	8 in.	75 in.	24x26 in.	12 x15 in.	10x18 1/2 in.	1050 lbs.	11000 to 16000	6 to 7	83.75	92.15
G169	25 in.	46 in.	8 in.	75 in.	30x30 in.	12 x15 in.	10x20 1/2 in.	1175 lbs.	16000 to 21000	7 to 9	93.85	103.50



Register (One Register, Furnace only)—Large size insures unobstructed flow of warm air, quick, thorough heating.

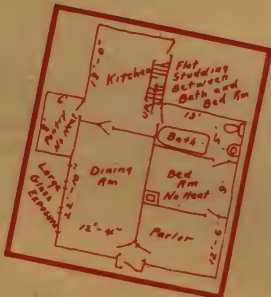
It's BIG, STRONG, HEAVY PARTS LIKE THESE That Make Kalamazoo Furnaces POWERFUL HEATERS!



FREE Heating Plans for Your Home

FREE and without obligation our expert Heating Engineers will work out a **GUARANTEED HEAT** plan for your home. They will figure out what size of furnace is needed to heat your rooms, exactly what fittings are required. They will draw a plan showing in exact detail just where the furnace should stand, where pipes should run, where registers should be placed. They will send you a blue print of this plan and an estimate complete down to the last penny of what furnace and fittings will cost you.

They will do all this without placing you under the slightest obligation to buy so much as a length of smoke pipe from this company. It's a **FREE** service without a single string tied to it.



All you need do is draw a very rough sketch of the rooms you want to heat. Draw a separate sketch for each floor to be heated. Write down the sizes of the rooms, mark the doors and windows. We will do the rest—**AND YOU WILL HAVE A TAILOR-MADE FURNACE PLAN MADE ESPECIALLY FOR YOUR HOME BY SOME OF THE MOST FAMOUS HEATING ENGINEERS IN AMERICA.**

KALAMAZOO Furnaces are designed and built for **LOTS OF HEAT AND EXTRA YEARS OF SERVICE.** Look at the actual photographs on this page. They show the tremendous size and thickness of Kalamazoo Fire Pots, Combustion Chambers and Radiator Rings.

There's *extra* size, *extra* thickness, *extra* weight in every one of these castings. And those extras spell better heating for you—more heat absorbed from your fire and radiated into your home—less fuel to burn—years more of service from your furnace without having to worry about replacing it or spending money repairing it.

There's 35 years' furnace-building *experience*, 35 years' reputation for quality and fair dealing behind every KALAMAZOO furnace.

The **FIRE POT** "takes more punishment" than any other furnace part. All Kalamazoo fire pots are **GUARANTEED FOR 5 YEARS.**



Install Your Own Furnace and Save \$20 to \$75

Thousands of people with no more mechanical experience than you (perhaps much less) have installed their own furnaces. It's **EASY TO DO**, and it will save you a good sum of money.

Our Engineering Department furnishes detailed drawings, and minute instructions covering every step of the work. With these in hand you can do the job yourself, turn your spare time into money at a very good rate per hour—and when you've finished you'll have a furnace installation planned by nationally famous Heating Engineers, guaranteed by the Kalamazoo Stove Company to heat your home to your complete satisfaction.

If you don't quite dare "go it alone," you can get some "handy" neighbor to help you. Or you can even hire a local mechanic to do the job for you—and *still* save a lot of money because you bought your furnace and fittings of Kalamazoo, at the **Factory Price.**

Kalamazoo furnaces are sold for **CASH** or on **Easy Terms with A YEAR TO PAY.** Also, under certain conditions you can buy your Kalamazoo furnace under the terms of the Federal Housing Act and have **TWO YEARS OR LONGER TO PAY FOR IT.** This reduces monthly payments to a very small figure. If interested, write to us for full information.

Designed by Heating Engineers who "know their business," every part is built with only one idea—to do its job perfectly. The men who make them are veteran furnace molders. The material in them is the finest iron, cast in our own foundry.

The giant **RING RADIATOR** pictured at the top of this page is designed to force the heat, flame and hot smoke and gases from the fire to make the longest possible smoke travel. This results in maximum heat absorption into the iron. Its large area gives great heat radiating surface, resulting in most home heating per pound of fuel burned. Generous sized clean-out door makes it easy to keep flues clean.

Fire-Pot Guaranteed 5 Years

The **FIRE POT**, at left, is cast in 2 perfectly matched, lock jointed pieces to prevent warping. Thick radiating fins add strength and redouble the heating power.

COMBUSTION CHAMBER, below, is bell-shaped to give plenty of space for burning the gases arising from the fire. This gives a hot, clean fire, reduces heat losses up the chimney and saves your fuel. This casting is also heavy cast iron, with deep leak-proof cup joints above and below.

Casings, heavily **GALVANIZED** to prevent rust, have Double wall construction with air space between for insulation. . . Tremendous feed doors, to make fueling easy. Tapped for coil to provide hot water. . . Smoke Aprons in all fuel doors. . . Large capacity Water Pans in all furnaces provide humidity. . . Ashpits **EXTRA DEEP** prevent ashes from piling up against Grates and burning them out. . . Cast Iron Smoke Collars which won't rust or burn out avoid the danger of smoke leaking inside the casing. . . Upstairs draft control supplied with every furnace. There's **QUALITY** and **SATISFACTION** all the way through; **HEAT, HEALTH and COMFORT** for the family; and outstanding **VALUE** for every cent you pay.



QUALITY TELLS IN EVERY KALAMAZOO FURNACE

ORDER BLANK

Increased Down Payment Saves You Money!

You can SAVE MONEY on the CREDIT price of any Kalamazoo by paying MORE than the regular down payment. Increasing your down payment deducts this Special Allowance from the credit price of the article you order. The table below shows you the worth-while amounts you can save.

Amount of Down Payment you send with order.	\$5	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Amount of Special Allowance you may deduct from credit price.....	None	50c	\$1.00	\$1.50	\$2.00	\$2.50	\$3.00	\$3.50

Date _____ 19____

KALAMAZOO STOVE CO., Kalamazoo, Mich.

Please ship this order subject to my satisfaction and your money back guarantee at the terms stated.

Mr.
Mrs.
Name Miss _____
(Sign Your Name on This Line)

Street and No. _____
or R. F. D. _____

City _____ State of _____

Shipping Address _____
If different from _____
Post Office _____

County _____ On _____ Railroad _____

DO NOT WRITE IN THIS SPACE

VERY IMPORTANT Please be sure to fill out these spaces

WILL YOU PLEASE TELL US the name of the paper in which you saw our advertisement, or the name of the friend who suggested your sending for this catalogue?

The name of the magazine is _____

The name of the friend is _____

Have you personally ordered from us before? _____

In what name? _____

Where were you living then? _____

About what date? _____

IMPORTANT What Fuel do you use?

Put an X after fuel used. Hard Coal or Anthracite ☐Soft Coal ☐ Coke ☐ Lignite ☐ Wood ☐ Oil ☐Gas-Mfd. ☐ Gas-Nat. ☐ Gas-Bottled—Kind _____

Furnace Fittings

Amount Smoke Pipe Wanted _____ ft.

Number Smoke Elbows Wanted _____

State Exact Height from _____
Cellar Floor to TOP of Floor above _____ feet _____ inches

CASH PLAN—Amount sent with your order \$ _____

CREDIT PLAN—How much with order? _____

How much a month? _____

How many wanted	Catalogue Order Number	Catalogue Page No.	Color	Name of article wanted	Price

Please answer these questions if you are NOT sending CASH in full with order.

Title to this merchandise is to remain with Kalamazoo Stove Co. until paid in full. In default of three payments, we may declare the full amount due.

Please answer all questions fully. All information will be held strictly Confidential.

Do you Own Your Home ☐ Buying ☐ Rent ☐

How long have you been in this town? _____ Years

If less than 5 years, give former address _____

Age _____ Yrs. Are you married? ☐ Yes ☐ No

What is your work? _____

Are you now employed? ☐ Yes ☐ No

Name and address of man or company you work for _____

How many days per week are you working? _____

How long have you worked for this man or company? _____ Yrs.

Name of Bank you do business with _____

If you are a farmer, how large is your farm? _____ Acres

Give name and address of owner of farm _____

Please tell us the names of three business houses or business men you trade with or who know you.

(1) Name _____

Address _____

Business _____

(2) Name _____

Address _____

Business _____

(3) Name _____

Address _____

Business _____

**Sturdy Strength, Fine Baking, and
Factory Price Have Made This
Range A Nationwide Favorite!**

KAZOO

STEEL RANGE

BAKING HEAT IN 20 MINUTES

FAST heating is the prime advantage of a steel range. This KAZOO is a famous example. There's no long, impatient wait for it to heat up. 20 minutes after you start your fire, you can bake in its big square-cornered 18" oven.

That's because the fire's heat is led all around the oven in asbestos-lined flues that keep it *inside* the stove. Oven top, sides and bottom are all heated at the same time—which means not only **QUICK** baking, but **EVEN** baking in every part without scorching at the top or underbaking at the bottom. This is the same famous oven that "floats in flame" which is built into all Kalamazoo ranges and which has probably won more baking awards than any other oven ever designed. It has porcelain enameled oven bottom plate of heavy heat-absorbing cast iron; ventilator to keep it fresh and dry; accurate door thermometer; adjustable wire shelf; non-slamming door that opens level with oven bottom to make a convenient inspection shelf. Lap-welded joints prevent dust or fire-gas getting into the oven.

Features Usually Found Only on the Most Expensive Stoves

The legs and base are made of flawless cast iron. This assures the stove great strength and long years of service. Doors will never sag or become loose—the cast iron frames keep them tight and solid. The steel is genuine Armco. You have your choice of 3 beautiful color combinations in rich porcelain enamel, put on *three coats thick on steel parts.*

The unobstructed cooking top (with reservoir included) gives over 10 square feet of working room. This top is permanently polished before it leaves our factory. You will never need to black or shine it again. There are 6 cooking

lids, one multiple and one non-scorch. *The entire top is positively guaranteed for 5 years against warping, cracking or burning through. We will replace free any top that does not live up to this promise.*

Easy to Fuel

The Pouch Feed makes it very simple to put coal or wood on the fire without moving cooking dishes. The fire box with end linings removed will burn 20-inch wood. We'll supply grates specially adapted to whatever fuel you use. Let us know whether you burn hard coal, soft coal or wood. The 18½-quart Reservoir is fast-heating, sanitary. Grates shake with all doors closed, keeping dust from entering your kitchen. Big sliding ashpan has handle.

Several Choices to Make

You can order the Kazoo either with Warming Closet (as shown on opposite page) or with Utility Shelf; also with Reservoir, or "Square" without Reservoir. Cash and credit prices for these various styles are quoted in the table below. You also have choice of three color combinations, listed to right of picture. **WE CANNOT SUPPLY A WATER-FRONT WITH THE KAZOO RANGE.** Porcelain enameled stove board \$3.25 extra.



Special lid permits cooking cereals etc., without scorching.



Wide Reservoir Opening easily admits large dipper or saucepan.



Door thermometer tells oven heat in actual degrees corresponding with Cook Book instructions.

Lids		Oven Size (inches)			Cook Top (inches)		Fire Box (inches)				Height (inches)		Reservoir	Pipe	Ship.	Utility Shelf		Warming Closet	
No.	Size	Wide	Deep	High	With Reservoir	Without Reservoir	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top	Quarts	Collar (inches)	Weight (lbs.)	No Reservoir	With Reservoir	No Reservoir	With Reservoir
6	8	18	20	12.	27x44	27x35	7½	8½	18	20	30	60	18½	7	460	Cash	Credit	Cash	Credit
																\$48.30	\$53.15	\$51.65	\$56.80
																\$51.60	\$56.75	\$53.85	\$59.25

Modern Cabinet Style With Rounded Corners ...Choice of 3 Colors!

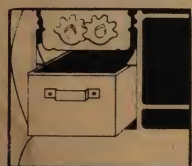
PURITAN

STEEL RANGE

INSTANT popularity has greeted this **BIG VALUE RANGE**. There are two very good reasons: One, the phenomenally low factory price. Two, a design which combines good taste and modern lines. It is strong and solid, without losing grace. The long arched leg base blends into the lines of the cabinet just above it. The curves of the door panels harmonize with the curves of the base. The rounded corners have the appealing beauty of handsome furniture. Added to this beauty of design is the beauty of color—for you may order the Puritan in either green trimmed with ivory, tan trimmed with ivory or gray trimmed with snowy white, double coat porcelain enamel.

A Tried and True Oven

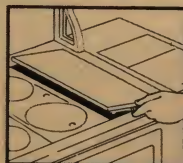
The oven is the famous "Blue Ribbon" oven that "floats in flame." You'll find it described completely on page 6. A quick heating oven always, in this stove it is *doubly* so for it is surrounded by asbestos lined flues which conserve the heat. As in the Kazoo and other Kalamazoo stoves, there is an oven door thermometer, non-slam spring hinge, ventilator, sliding rack, air-tight joint construction.



Cooking Top Guaranteed 5 Years

The way to test this stove is to put it in your

home and cook 90 meals on it. If it doesn't meet all your requirements, return it and get all your money back. By actually trying it, you'll find features you would never discover otherwise. You'll find that the cooking top lids are much heavier than any others you have ever used. That means longer years of service without replacement—a direct money saving to you. You'll find that you can cook oatmeal on the non-scorch lid without scorching, even when you don't stir it. You'll find that you can throw away your stove polish because *this*



This popular French Top section of cooking top is easily removed, as shown above.

top is permanently polished here at the factory.

You'll discover that the big copper reservoir, which holds 20 quarts, heats extremely fast—for copper is the best conductor of all. This stove is **NOT** sold without the Reservoir.

Other Features

There is a big Pouch Feed for putting coal or wood on the fire easily. Your choice of Anthracite or Duplex Grates, depending on the fuel you burn. Sliding ashpan in an ashpit that stays clean. Your choice of 2 different styles of back—the double door Warming Closet as shown or the Utility Shelf. Floor Board porcelain enameled in color to match your range, \$3.25 extra. Water Front to supply hot water for boiler, \$4.75 extra installed. Compare the PURITAN with the stoves offered you elsewhere, and see what a saving the **FACTORY PRICE** makes for you.

Lids		Oven Size (inches)			Cook Top (inches)		Fire Box (inches)				Height (inches)		Reservoir	Pipe	Ship.	Util. Shelf		Warm. Closet	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top	Quarts	Collar (inches)	Weight (lbs.)	No Reservoir	With Reservoir	No Reservoir	With Reservoir
4	8	18	19	13	44½	25	8	10	17½	19	30½	60	20	7	565	Cash	Credit	Cash	Credit
																\$66.85	\$73.50	\$69.85	\$76.85

The KAZOO, shown here at the top of this page, is one of the fastest selling steel ranges we have ever made. A leader for years, it has made friends of many thousands of owners.

* *

Below is a new range which is enjoying a spectacular popularity—the beautiful new steel-and-cast-iron PURITAN.

Ordered direct from the factory, at the factory price, either stove offers you such value as you can get only by buying direct from the men who make them. Take advantage, for your own benefit, of the kind of **QUALITY** and the kind of **VALUE** that has won for Kalamazoo nearly 900,000 customer-friends.



KAZOO
Color and Order
Numbers
Green and Ivory
G-9299
Tan and Ivory
G-0299
Gray and White
G-6299

ON CREDIT \$5 Down
\$5 A Month



These ranges like every Kalamazoo range carry the Good Housekeeping Institute's Seal of Approval—a sure measure of quality.



**FREIGHT
PAID**

PURITAN

Color and Order Numbers
Green and Ivory G-230
Tan and Ivory G-231
Gray and White G-232

\$5
DOWN
\$5 Monthly

KAZOO
Famous Steel Range

\$53⁸⁵ Cash
FREIGHT PAID

The New
PURITAN
Steel Range

\$69⁸⁵ Cash
FREIGHT PAID

Glossy Black PORCELAIN ENAMEL FROM TOP TO BOTTOM!

THESE SENSATIONAL Stoves bring all the advantages of Porcelain Enamel—1-minute cleaning, appearance, style, work saving—at a price less than is possible with colored Porcelain Enamel. They stay brilliant as new, year after year.

The PRESIDENT

Black and Ivory Porcelain Enamel

Except for color of its finish, it is exactly the same range as the one shown on pages 16 and 17—"The Cooking Stove of Champions." Built in the cabinet style, with a Reservoir and Warming Closet behind the right door, the Fire Door and Ashpit door behind the left hand panel. In the center is a big, prize-winning "oven that Floats in Flame." You can read on pages 16 and 17 and, in greater detail on pages 6 and 7, all the features of this great range. It will pay you to read these pages carefully and to insist that any stove you buy brings you all these conveniences. The range shown here is beautifully finished in all Black Porcelain Enamel, with Ivory Porcelain Enameled door and Splasher Back panels. The permanently polished top is guaranteed for 5 years.

For an even smaller price, you can get this President range in a plain polished iron finish. It is shown and described on page 5, where you will also find more complete details about the Stove shown here.

\$73¹⁵
Cash
**FREIGHT
PAID**



ON CREDIT
\$5 Down, \$6 A Month

Easy To Clean AS A CHINA DISH The EMPEROR

ON CREDIT
\$5 Down
\$5 A Month

\$64⁸⁵
Cash
**FREIGHT
PAID**

From head to foot this Emperor range is glistening Black and Ivory Porcelain Enamel, the highest quality. It is the same quality as the Emperor shown on pages 14 and 15 but at a money-saving price because Black Enamel costs less than the colors. This is a very rich and handsome finish, blends well with any kitchen color combination. Turn to page 4 and you will find this same Emperor range fully described, also offered at an even lower price in plain black iron finish with white panels. Whichever finish you select, you may be sure you are getting a range of A-1 quality, through and through. Read page 4 and also pages 6 and 7 to learn about the oven that "floats in flame," the 5-year guaranteed cooking top, and all the other details of construction that have made Kalamazoo ranges famous from one side of America to another for over a third of a century. Black Enameled Floor Board for either of the above ranges, \$3.25 extra. Water Front installed, \$4.75 extra. Shipment from Kalamazoo, Mich.; Utica, N. Y., or Akron, Ohio, whichever is nearest you. Buy your stoves from the men who make them and save money.

Emperor, Black Porcelain Enameled [Left] Order No. G 4187

Lids		Oven Size (Inches)			Cook Top (Ins.)		Fire Box (Inches)				Ht. (Inches)	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lgths.	Cook Top	Closet Top
6	9	20	20	13	47 1/2	27 1/2	9	10	18	21	30 1/2	60

Reservoir Qts.	Pipe Collar (Inches)	Ship. Weight (lbs.)	Utility Shelf				Warming Closet			
			No Reservoir		With Reservoir		No Reservoir		With Reservoir	
			Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
30	7	595	\$54.15	\$59.55	\$61.00	\$67.10	\$57.25	\$63.00	\$64.85	\$71.35

President, Black Porcelain Enameled [Above] Order No. G 340

Lids		Oven Size (Inches)			Cook Top (Ins.)		Fire Box (Inches)				Ht. (Inches)	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lgths.	Cook Top	Closet Top
4	8	18	19	13	47	25 1/2	9	10	18	19 1/2	31	60

Reservoir Qts.	Pipe Collar (Inches)	Ship. Weight (lbs.)	Utility Shelf				Warming Closet			
			No Reservoir		With Reservoir		No Reservoir		With Reservoir	
			Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
30	7	650	\$64.60	\$71.05	\$66.70	\$73.35	\$71.40	\$78.55	\$73.15	\$80.45



Glossy Black PORCELAIN ENAMEL

FROM TOP TO BOTTOM!

THESE SENSATIONAL Stoves bring all the advantages of Porcelain Enamel—1-minute cleaning, appearance, style, work saving—at a price less than is possible with colored Porcelain Enamel. They stay brilliant as new, year after year.

The PRESIDENT

Black and Ivory Po

Except for color of its finish, it is exactly the same range as the one shown on pages 14 and 15. "The Cooking Stove of Champions," the cabinet style, with a Reservoir and Closet behind the right door, the Fire Ashpit door behind the left hand panel center is a big, prize-winning "oven that floats in flame." You can read on pages 16 and 17 in greater detail on pages 6 and 7, all features of this great range. It will pay you to read these pages carefully and to insist that the stove you buy brings you all these features. Here is beautifully finished in all Black Porcelain Enameled door and Splasher. The polished top is guaranteed for 5 years. For an even smaller price, you can get the polished iron finish. It is shown and described on page 18. You will also find more complete details at

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Mike Jackson, FAIA



Clean CHINA DISH EMPEROR

ad to foot this Emperor range is glistening and Ivory Porcelain Enamel, the highest quality. It is the same quality as the Emperor range on pages 14 and 15 but at a money-saving price. Cause Black Enamel costs less than the Ivory. This is a very rich and handsome finish, all with any kitchen color combination. On page 4 and you will find this same Emperor range fully described, also offered at an even lower price in plain black iron finish with white

panels. Whichever finish you select, you may be sure you are getting a range of A-1 quality, through and through. Read page 4 and also pages 6 and 7 to learn about the oven that "floats in flame," the 5-year guaranteed cooking top, and all the other details of construction that have made Kalamazoo ranges famous from one side of America to another for over a third of a century. Black Enameled Floor Board for either of the above ranges, \$3.25 extra. Water Front installed, \$4.75 extra. Shipment from Kalamazoo, Mich.; Utica, N. Y., or Akron, Ohio, whichever is nearest you. Buy your stoves from the men who make them and save money.

Emperor, Black Porcelain Enameled [Left] Order No. G 4187

Lids		Oven Size (inches)			Cook Top (ins.)		Fire Box (inches)			Ht. (inches)	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lgths.	Cook Top
6	9	20	20	13	47 1/4	27 1/4	9	10	18	21	30 1/2
Reservoir Qts.		Pipe Collar (inches)	Ship. Weight (lbs.)	Utility Shelf				Warming Closet			
				No Reservoir		With Reservoir		No Reservoir		With Reservoir	
				Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
30		7	595	\$54.15		\$59.55		\$61.00		\$67.10	
				\$57.25		\$63.00		\$64.85		\$71.35	

President, Black Porcelain Enameled [Above] Order No. G 340

Lids		Oven Size (inches)			Cook Top (ins.)		Fire Box (inches)			Ht. (inches)	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lgths.	Cook Top
4	8	18	19	13	47	25 1/4	9	10	18	19 1/4	31
Reservoir Qts.		Pipe Collar (inches)	Ship. Weight (lbs.)	Utility Shelf				Warming Closet			
				No Reservoir		With Reservoir		No Reservoir		With Reservoir	
				Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
30		7	650	\$64.60		\$71.05		\$66.70		\$73.35	
				\$71.40		\$78.55		\$73.15		\$80.45	

